

Prawns in Coriander

Ingredients:

24	Green King Prawns
1 tbsp	Butter
1 clove	Garlic, crushed
2 tsp.	Brown sugar
2 tbsp.	Lime juice
3 tbsp	Chopped fresh coriander
2 tsp.	Chopped fresh chives
2 tsp.	Sour cream

Directions:

Shell prawns, remove veins;

Heat butter in a medium pan, add garlic, sugar, lime juice, coriander, chives and sour cream, mix well;

Add prawns, toss through until pinkish in colour and tender.

Serves 4 to 6