



Spiced Moroccan Shrimp

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 2 people

Ready in: 30 minutes

Fresh Seafood



1 lb tiger prawns, peeled & deveined

Ingredients

1½ tsp ground cumin
1 tsp ground coriander
½ tsp turmeric
¼ tsp cayenne pepper
¼ cup onion, chopped
1 tbsp seeded Serrano chilis, chopped
2 garlic cloves, minced
1 roasted red bell pepper
2 tbsp honey
2 tbsp olive oil
1 tbsp lime juice
¼ tsp salt
green onions, thinly sliced
lime wedges

Instructions

1. Stir cumin, coriander, tumeric, and cayenne pepper in skillet over medium heat, until lightly toasted (approx. 2 minutes). Transfer to food processor and add red bell pepper, onion, chilis, garlic, honey, olive oil, lime juice, and salt. Blend into a paste and spoon into a bowl. Cover and refrigerate; preferably overnight so flavours can meld.
2. Toss shrimp with $\frac{1}{4}$ cup of the paste and refrigerate for 2 hours. Thread shrimp onto soaked skewers and grill over medium-high heat for 2-3 minutes on each side, until pink and firm. Remove from skewers to a serving platter. Serve with remaining red pepper paste for dipping and green onion and lime wedge garnishes