

## Tea-Infused Grilled Prawns with Chili Mayonnaise



0 made it | 0 reviews



Dhyanie Williams from Immunity inspired by tea challenge

- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Immunity Inspired by Tea Recipes
- Festivities Name  
Autumn  
Spring  
Summer  
Winter
- Activities Name  
Immunity Inspired by Tea Recipes

### Used Teas



Red Rooibos  
Moringa, Chilli,  
Cocoa & Cardamom

### Ingredients

Tea-Infused Grilled Prawns with Chili Mayonnaise



- 500g Raw Prawns
- 2 tea bags Dilmah's Rooibos, Moringa, Chilli, Cocoa & Cardamom Tea
- 1 tsp Chilli Flakes
- 2 tbsp Olive oil
- 2 tsp Grated Garlic
- 2 tsp Grated Ginger
- ¼ tsp Turmeric
- Salt and Pepper to taste
- ½ cup Mayonnaise
- 3 tsp Sriracha Sauce
- 1 tsp Lime Juice
- 1 tea bag Dilmah's Moringa, Chilli, Cocoa & Cardamom Tea

## Methods and Directions

### Tea-Infused Grilled Prawns with Chili Mayonnaise

1. Clean and de-vein the prawns, leave the tail intact for presentation purposes.
2. Mix all the ingredients together and apply on the prawns and leave it to marinate for half an hour.
3. For the chilli mayonnaise, mix all ingredients together and leave aside until required. Season it with salt and pepper, if required.
4. Heat up the BBQ or griddle pan to a high heat, apply some oil to the grilling plate or to the griddle pan and place the prawns on it. Cook for 3-4 minutes on either side.
5. If they are larger prawns, you may require a bit more time
6. Serve warm with the prepared chilli mayonnaise.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 21/12/2025