

Tea-Infused Grilled Prawns with Chili Mayonnaise





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Dhayanie Williams from Immunity inspired by tea challenge

- Sub Category Name Food Savory
- Recipe Source Name Immunity Inspired by Tea Recipes
- Festivities Name
 Autumn
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- 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.

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2/2