

Tea-Infused Grilled Prawns with Chili Mayonnaise



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Dhyanie Williams from Immunity inspired by tea challenge

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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.