

RECIPES BY CHEF BENNY



Salmon & Prawn Skewers – Serves 5

INGREDIENTS:

- 20 X PRAWNS - PEELED
- 800G NORWEGIAN SALMON - CUT INTO 30-35G CUBES
- 2 TBSP CAJUN SPICE
- 1 TSP SALT
- 1 TSP PEPPER
- OLIVE OIL

BASTING SAUCE INGREDIENTS:

- 1 TSP SALT
- 1 TSP PEPPER
- OLIVE OIL



Instructions:

1. Drizzle the oil on the salmon cubes until fully coated and season with the Cajun spice, salt & pepper
2. Skewer the salmon on a stick, alternating with the prawns (5 cubes salmon & 4 prawns per skewer.
3. Heat up your pan to medium heat.
4. Cook the skewers, 2-3min. on each side.
5. Mix the butter, lemon juice, dill and pepper in a bowl and the skewers while cooking on each side and drizzle the remainder on the skewers before you serve.
6. Serve with fresh crispy green salad.

Let's do dinner
IN THE LIFE ARTOIS

ENJOY RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.

