

**OVERALL time: 35 mins**

# Prawn & Chorizo Skewers with Lemon-Basil Gremolata

Succulent prawns and smoky chorizo seasoned, braaied to perfection, and finished with a zesty lemon-basil drizzle.

Metric

**Number of servings : 4**

## ingredients

### For the skewers

- 18 Prawns, cleaned
- 60 ml **Cape Herb and Spice Portuguese Peri Peri Rub**
- 30 ml Olive oil
- 210 g Chorizo

### For the Lemon - Basil Gremolata

- 45 ml Finely chopped basil
- 1 Zest of lemon
- 30 ml Freshly squeezed lemon juice
- 45 ml Olive oil
- To taste, **Cape Herb and Spice Salt & Pepper**

### To serve

- 30 ml Chopped chives

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 20 mins | COOKING TIME: 15 mins**

In a bowl, season the prawns with Cape Herb & Spice Portuguese Peri Peri Rub and olive oil. Set aside to marinate for 5 minutes. Slice the chorizo into 1 cm-thick rounds (18 pieces).

Thread the prawns and chorizo alternately onto skewers, starting and ending with a prawn, with a slice of chorizo in the middle of the prawn – each skewer should have three of each. Prepare a fire to braai the skewers.

Grill over medium heat for 2–3 minutes per side until cooked through, brushing with the remaining seasoned olive oil. Remove from the heat and set aside until ready to serve.

#### Lemon-Basil Gremolata

In a bowl, mix the basil, lemon zest and juice, and olive oil. Alternatively, blitz to combine for a smoother consistency. Season with Cape Herb & Spice Salt & Pepper to taste.

#### To Serve

Drizzle the gremolata over the hot skewers and garnish with chopped chives. Serve immediately.

Recipe by CRUSH magazine

<https://capeherb.co.za>

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