

**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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