



# KETO-FRIENDLY BARBECUED BANANA PRAWNS WITH HERB MAYO

## INGREDIENTS

- 24 raw banana prawns
- 2 tbs butter melted
- 1 lemon juiced
- 1 pinch salt and pepper \*to taste
- 1/4 bunch coriander roughly chopped

### HERB MAYO

- 2 egg yolks
- 2 tsp Dijon mustard
- 1 1/2 cups macadamia oil
- 2 tbs lemon juice
- 1/4 bunch fresh dill finely chopped
- 1 pinch salt and pepper \*to taste

## DIRECTIONS

1. **Prawns:** Rinse and drain the prawns, then peel, leaving the tails on.
2. Preheat the barbecue to high.
3. Baste the prawns with butter and cook on the barbecue for 1–2 minutes each side, or until the prawns turn pink and opaque.
4. **Herb mayo:** In a large mixing bowl, whisk the egg yolks and mustard together. Slowly add the oil while whisking constantly. Once creamy, whisk in the lemon juice and dill. Season with salt and pepper, and store in an airtight container in the fridge.
5. Remove the prawns from the heat and dress with lemon juice. Season with salt and pepper, and serve with the coriander and herb mayo alongside.



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**SERVES: 4**

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