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Prawns Saganaki - VICTOR PISAPIA



Serving size: **Serves 4**

Cuisine type: **Greek**

Cooking time: **Less than 30 minutes**

Course: **Lunch, Main**

INGREDIENTS

60ml olive oil

½ bunch spring onions, finely chopped

2 cloves of garlic, peeled and crushed

½ teaspoon chilli flakes, (optional) to taste

18 large green prawns, peeled and de-veined

75ml Ouzo

3 large juicy tomatoes

200g Greek feta cheese, crumbled

5 sprigs fresh thyme leaves, taken off stalk

pepper & salt to taste

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METHOD

Over a med-high heat, add olive oil to large sauté pan.

Add the spring onion, garlic and chilli flakes (if using); sweat for a few minutes.

Add the prawns and sear on both sides. Then flame the pan with the Ouzo. When flames have died down grate the tomatoes into the pan and lower the heat to medium.

Add the crumbled feta, fresh thyme, salt and pepper and cook till feta melts. You can also put the dish into an oven heated at 200°C or 180°C fan-forced to get feta to melt.

Note: this dish can be eaten hot or allowed to cool some so that it can be eaten by hand with crusty bread to dip into the sauce.

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