



Barbecued flat mushrooms with prawns

Preparation: 20 minutes + 10 minutes marinating

Cooking: 6 minutes Serves: 6

- 1 /3cup olive oil
- 1 tbs brown sugar
- 2 tbs lemon juice
- 3 tsp grain mustard
- salt & ground black pepper
- 16 (about 500g) green prawns,
peeled, deveined
- 1 cup coriander leaves
- 4 (about 100g each) flat mushrooms

1. Combine oil, brown sugar, lemon juice, mustard, salt & pepper in a screw-top jar. Shake well to combine.
2. Place the prawns & 3/4cup coriander in a bowl. Pour over half the dressing & toss well to combine. Place the mushrooms on a plate & drizzle with remaining dressing, cover & place mushrooms & prawns in the fridge for 10 minutes.
3. Preheat a greased barbecue plate on medium-high. Add the prawns & marinade to the barbecue & cook, tossing frequently, for 2 minutes or until cooked through. Remove to a plate, cover keep warm.
4. Reduce heat to medium, cook the mushrooms for 2 minutes on each side or until just tender.
5. Place mushrooms onto serving plates, top with prawns. Sprinkle with remaining coriander, season with salt & pepper & serve.