



PARMA HAM-WRAPPED KING PRAWN SKEWERS

**SERVES: 2 • PREP TIME: 15-20 MINS, PLUS 30 MINS MARINATING
COOKING TIME: 6 MINS**

- 12 SPAR King Prawns
 - Handful basil leaves
 - 1 lemon
 - 5 tbsp SPAR Extra Virgin Olive Oil, plus extra for frying
 - 6 slices Parma ham
 - 1/3 cup chopped watermelon, to serve
 - 1/2 cup rocket, to serve
- Soak 4 wooden skewers for 20 mins in cold water.
 - Devein and shell the 12 King Prawns.
 - Finely chop the basil and add the juice and zest of the lemon. Stir in the olive oil.
 - Coat the prawns with 2 tablespoons of the lemon and basil oil, cover and place in the fridge for 30mins to marinade.
 - Cut each Parma Ham slice lengthwise in half and wrap each prawn with a slice of Parma Ham.
 - Thread three Parma Ham-wrapped prawns onto each skewer.
 - Over a medium heat, fry the skewers in some olive oil for about 3 minutes on each side, or until the prawns turn pink and the Parma Ham is crispy.
 - Combine the watermelon and rocket to form a salad.
 - As a starter, serve the Prawn skewers with the watermelon salad and the remaining lemon and basil oil.