



Grilled Chilean Kiwi and Prawn Skewers

INGREDIENTS

8 fresh prawns, size 21/28
1/2 tsp. cumin
2 kiwi
splash Tabasco
2 Tbsp. olive oil
salt and pepper to taste
1 lemon, juice and zest

INSTRUCTIONS

Peel and clean prawns. Peel and slice kiwi into quarters, making thick, crosswise circles. In a bowl mix together the remaining ingredients for a marinade. Toss kiwi and prawns in marinade.



Grill kiwi and prawns separately over medium heat. Grill until the prawns are just cooked through. Grill the kiwi lightly so it still holds its shape. Remove from grill and skewer one prawn with one kiwi slice on a 4 inch appetizer skewer. Serve warm.

This is an appetizer you could serve with Chilean Fruit Salsa or with a creamy aioli over a bed of mixed greens for a main course salad.

SERVES 4

Recipe from the Chilean Fresh Fruit Association