

Italian Shrimp Skewers



1 kg raw tiger prawns, peeled, deveined
4 tbsp Marca Leon Corn Oil
1 tbsp Extra Virgin Olive Oil
1 cup psyllium fiber
2 garlic cloves crushed
1 1/2 tbsp chopped fresh parsley
Salt
Freshly ground black pepper
4 pcs metal or wooden Skewers
Lime wedges

Start by rinsing prawns and patting them dry. In a large bowl, mix in extra virgin oil and Marca Leon Corn Oil. Marca Leon is great at keeping meat juicy even when grilled. Toss in the prawns to the oil mixture. Add fiber, garlic, parsley, salt and pepper, and continue tossing until prawns are evenly coated. After marinating for an hour, thread the prawns in skewers. Then, grill until golden brown. Mmm... juicy! Don't forget to serve with lime wedges!