



# SAUTEED PRAWNS with LEMONGRASS and GINGER INFUSED OIL

## INGREDIENTS

500 gms Peeled and deveined fresh King  
Prawns  
3 - 4 Tbsps Sathya Lemongrass & Ginger Infused  
Olive Oil  
1 Tsp Cracked pepper  
1/2 Tsp Salt  
2 tablespoons of lemon juice



## METHOD

Peel, devein and rinse prawns.

Sautee in a hot pan with Sathya Lemongrass and Ginger infused Olive Oil, pepper and salt.

Serve with rice, fries, or noodles or as a snack.

A nice addition to this is a side of Mango Salsa with Sathya Lemongrass and Ginger Infused Olive Oil.

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