

# Chilloomba Chillies

## CAJUN BBQ PRAWN LINGUINI

### INGREDIENTS

1 kg of Endeavour Prawns

1 pack of gluten free linguini

Cajun seasoning:

*The Bayou Blend, Ghost of the Mulgrave or The Mulgrave Reaper*

Olive oil

Fresh garlic ½ bulb or 1-2 teaspoons of minced garlic

Finely chopped fresh basil

1-2 fresh birds eye or cayenne chillies

4-6 mushrooms

Chives

Parsley for garnishing

Finely grated cheese of your choosing

Additional salt and pepper at your discretion



TURN OVER FOR COOKING INSTRUCTIONS



## COOKING INSTRUCTIONS

Add 1kg of peeled endeavour prawns to large bowl. Add garlic, basil to bowl along with 2-3 teaspoons of *The Bayou Blend*, *Ghost of the Mulgrave* or *The Mulgrave Reaper* Cajun seasoning. Add 50ml of olive oil to bowl and thoroughly stir or mix by hand. Place to the side to allow flavours to absorb. Can be prepared in advance to allow for further penetration of flavours.

Add a pinch of salt to ½ pot of water and bring to the boil. Add 1 pk of gluten free linguini and additional salt if required. Cook until soft to the bite or for *el dente* lightly harder to the tooth.

Melt butter in a small pan and add 1-2 finely chopped cloves of garlic, chilli, basil, chives and sliced mushrooms. Fry off on medium heat for 1 minute and add to cooked linguini. Add a light dressing of olive oil to the linguini and stir the ingredients through well.

Replace the lid to keep warm.

Add olive oil to BBQ plate on medium-high heat. Pour bowl of prawns and ingredients onto the plate and cook for 5-6 minutes, turning prawns every 1-2 minutes for a consistent cook and to avoid charring. Once cooked remove from BBQ. For more heat lightly season with additional Cajun.

Add prawns to the linguini and stir or serve with prawns on top of linguini. Garnish with parsley and add your choice of finely grated cheese.

*We hope you all enjoy our magnificent chilli recipes as much as we do and feel free to share it with your friends and family.*

Chilloomba  
Chillies

**CHILLI THE F\*CK OUT**

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