Feta* Prawn

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2

- 1 red onion / finely chopped
- 2 cloves of garlic / finely chopped
- half green pepper / chopped
- 1 tin of chopped tomato (400 grams)
- 200g prawns (frozen or fresh)
- 100g Feta Cheese / roughly broken up

- 1/2 lime / for the juice
- Handful of fresh coriander herb / roughly chopped
- Salt & Pepper
- Couple glugs of olive oil

Optional extras

*no like cheese? Try it with a dash of Tobasco sauce instead!!

Instructions

My friend Alex cooked this for us last time she visited, and it was absolutely delicious I had to find out how it was done!

1. Fry onion and garlic in olive oil till lightly brown.
2. Add green pepper and fry for couple of minutes.
3. Add chopped tomato and simmer till pepper softens.
4. Add prawn and simmer till they are just cooked through (you don't want to cook them for too long, as the prawns will turn to rubber!).
5. Add Feta*, lime juice and season to taste.
6. Sprinkle coriander on top and serve!

Perfect with rice, pasta, or just a nice chunk of bread!