

Yvette's Creamy Garlic Prawns

Ingredients

1/2 tspn Butter
1 kg Prawns -- Peeled and deveined
1-2 tspn minced garlic
1 tin Evaporated skim cream
1 tspn Corn Flour
3 Tbsp Finely chopped Fresh Parsley

Preparation Method

Melt butter in a large frypan over medium heat.
Add prawns, garlic and stir until opaque and just pink, about 1 minute.
Remove prawns using slotted spoon; set aside.
Add cream and cayenne to frypan and stir until bubbly, about 2 minutes.
Return prawns to frypan
Toss gently until heated through, about 1 minute.

Serve over brown rice. Sprinkle with parsley.

For a creamy sauce add more cream