Capilano Honey Prawns

EASY • 20 MINS

Simple, quick, and oh-so-delicious, these Honey Prawns are sautéed in garlic butter and finished with a drizzle of Capilano Pure Honey. Seafood never tasted so sweet!



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	10 mins	10 mins	4

Ingredients

- 500g prawns, deveined and cleaned with tails removed
- 70g salted butter

Method

1. Preheat a frying pan over medium-high heat. Add the olive oil, butter, and garlic until just melted.
2. Increase the heat to high, then sauté the prawns for about 5 minutes until golden and glossy. Season with salt and pepper.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- 2 cloves garlic, finely chopped
- 1 tbsp olive oil
- Salt and pepper, to taste
- 1 tbsp Capilano Pure Honey

Method

3. Drizzle with Capilano Honey and serve with fresh herbs.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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