

**OVERALL time: 65 mins**

# KOREAN BBQ PRAWN KEBABS & CUCUMBER

Korean BBQ Prawn Kebabs are the perfect combination of smoky, sweet, and spicy flavours, making them a must-try for any seafood lover. Marinated in a bold blend of soy sauce, gochujang, honey, and garlic, these juicy prawns are perfectly grilled and packed with irresistible umami goodness. Whether you're firing up the BBQ or using a stovetop grill, these skewers come together quickly and make for an impressive appetizer or main dish. Serve them with steamed rice, kimchi, or a fresh Asian slaw for a restaurant-quality meal at home!

Metric

**Number of servings : 4**

## ingredients

### For the salad dressing

- 30 ml Fresh lime juice
- 30 ml Rice vinegar
- 15 ml Honey
- 15 ml Soya sauce
- 15 ml Sesame oil
- 15 ml Fresh Ginger, finely minced
- To taste, **Cape Herb and Spice Korean Style BBQ Rub**

### For the salad

- 3 Large spring onions
- 2 Cucumbers
- 1 bunch Fresh coriander, picked
- 1 Large Chilli, chopped
- 1 cup Peanuts, chopped

### For the Prawns

- 500 g Prawns, peeled & deveined
- 15 ml Sesame oil
- 15 ml Honey
- 15 ml Soy sauce
- 1 Zest and Juice of lime

- To taste, **Cape Herb and Spice Korean Style BBQ Rub**

#### **For Serving**

- Lime Wedges

#### **For cooking**

- Skewers

## **THIS IS WHAT YOU WILL NEED TO DO**

**PREP TIME: 60 mins | COOKING TIME: 5 mins**

#### **For the dressing:**

Combine all ingredients in a small mixing bowl.

Season with **Cape Herb & Spice Korean Style BBQ Rub**.

Mix well and set aside until serving.

#### **For the salad:**

Trim both ends of the spring onions and then slice them into roughly 6 cm long pieces.

Cut each piece in half lengthwise, then slice into very thin matchsticks.

Place spring onions in a bowl of ice water for 20 minutes.

Drain on paper towel once they have curled up prettily.

Slice cucumber in half lengthways.

Place skin side up on a board and gently smash with a rolling pin until slightly cracked all over.

Slice on the bias into chunky pieces.

Rinse chillies under cold running water to reduce their bite.

Combine all salad ingredients.

Drizzle with dressing and finish with peanuts just before serving.

#### **For the prawns:**

Place cleaned prawns in a mixing bowl.

Drizzle with the sesame oil, honey, soy sauce, lime juice and zest.

Season generously with **Cape Herb & Spice Korean Style BBQ Rub**.

Toss to mix well and then set aside and marinate for 30 minutes.

Prepare braai to medium high heat.

Thread ± 5 prawns onto each skewer.

*If using wooden skewers - pre soak in water to avoid burning.*

Braai prawns for about 1 minute per side until just cooked through.

Remove from the braai and serve hot alongside the salad with a squeeze of fresh lime juice.

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://www.capeherb.co.za>

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