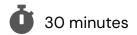






Barbecued Prawns with Herby Bread and Capsicum Gazpacho

This gazpacho is made up with barbecued red capsicum and tomato, adding layers of earthy flavour, blended with cooling cucumbers, served with grilled prawns and herby bread.







Warm it up!

If a cold soup isn't for you, fear not! This dish can easily be served warm. Blend the barbecued veggies or sauté veggies in a large saucepan and blend.

TOTAL FAT CARBOHYDRATES

32g

73g

FROM YOUR BOX

BROWN ONION	1
TOMATOES	2
RED CAPSICUM	1
GARLIC CLOVE	1
PARSLEY	1 packet
JALAPENO	1
FOCACCIA ROLL WITH HERBS	2-pack
PRAWNS	200g
LEBANESE CUCUMBER	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, balsamic vinegar

KEY UTENSILS

BBQ, stick mixer (or high-speed blender)

NOTES

Garlic cloves remain in their skins while barbecuing.

Gazpacho is designed to be served as a cold or cool soup. You can prepare the soup component ahead of time. BBQ and blend vegetables 1 hour or 1 day ahead of serving if desired!

No gluten option - focaccia rolls are replaced with gf bread. Slice bread and toast.



Scan the QR code to submit a Google review!



1. BBQ THE VEGETABLES

Wedge onion and tomatoes. Cut capsicum into large pieces. Toss with garlic clove (see notes) oil, 2 tsp smoked paprika, salt and pepper. Add to BBQ over medium-high heat with oil. Cook, turning, for 6-8 minutes until vegetables are tender. Remove to fridge to chill.



2. PREPARE THE TOPPINGS

Finely chop **parsley** (including tender stems) and slice **jalapeño**.



3. TOAST THE FOCACCIA

Slice **focaccia** to open. Drizzle over **oil**. Add to BBQ to toast until golden.



4. BBQ THE PRAWNS

Coat **prawns** with **oil**, **salt and pepper**. Add to BBQ and cook for 2 minutes each side.



5. BLEND THE GAZPACHO

Roughly chop **cucumbers**. Add to a large bowl or saucepan along with barbecued vegetables and **300 ml water**. Use a stick to blend to smooth consistency (see notes). Season with **3 tsp vinegar**, **salt and pepper**.



6. FINISH AND SERVE

Divide gazpacho among bowls. Add prawns and prepared toppings. Serve with toasted bread.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



