

Prawns Culantro Tomato Salsa Recipe

Ingredients:

500 g large prawns (shrimps), peeled and tails intact
300 g ripe tomatoes
2 red capsicums
2 onions
3 red chilies, seeded and chopped
200 ml calamansi juice
Salt to taste
6 culantro leaves (eryngium foetidum), thinly sliced or chopped
4 scallions, chopped

Method:

Bring a large pot of water to a rolling boil and add the prawns all at once. Let the water return to a rolling boil; the prawns will begin to curl. Immediately drain into a colander, then plunge the prawns into ice water. Let chill; remove and pat dry. Place on serving dish. To roast tomatoes, capsicums and onions, place them under grill on high heat until skin is blackened. At this point, tomatoes should be soft while capsicums and onions are barely done. Place tomatoes, capsicums and onions in a plastic bag to cool. Remove skins and discard, deseed then chop into small pieces. Place into a small bowl. Add in the chopped chilies, calamansi juice and salt. Stir to mix well. Add in the culantro leaves and scallions. Stir to mix well. Pour over the cooked prawns and serve immediately.

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