



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
Easy

PREP TIME
10 mins

COOKING TIME
10 mins

SERVINGS
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 capilanothoney.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

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