

Garlic Butter Alaska Spot Prawns with Basil and Tomato



Preparation Time: 0 minutes

Cook Time: 20 minutes

Servings: 4 - 6

Ingredients:

1/4 cup unsalted butter

3 cloves garlic, thinly sliced

1 Tablespoon olive oil

1 lb. 8 oz. wild Alaska spot prawns, peeled and deveined

1 cup Alaska Grown tomatoes, diced

3/4 cup Alaska Grown fresh basil, roughly chopped

Salt and Fresh ground black pepper, to taste

Fresh cooked pasta or grilled bread, for serving

Description:

Melt butter with garlic in a small pan over medium-low heat, just until garlic begins to brown. Remove from heat.

Heat olive oil in a large sauté pan over medium-high heat. (Pat prawns dry with a paper towel.) Add prawns and cook, shaking pan back and forth to prevent sticking, until prawns begin to turn opaque, 1 to 2 minutes. Stir in tomatoes and basil, then the garlic butter; turn off heat. Season with salt and pepper, to taste. Serve with cooked pasta or grilled bread.

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