



### LUCY'S SMOKEY MUMBO JUMBO PRAWNS WITH CHORIZO RECIPE

From the 3rd helping cook book.

#### Ingredients

2 tsps Olive oil  
2 red onions - peeled, halved and sliced into thin wedges  
1 spicy Chorizo sausage - cut into bite size pieces  
4 cloves of crushed garlic  
3 tsps cajun spice mix  
1 tsps smoked paprika  
1 tbsp ground cumin  
2 tsp soft brown sugar  
1 x 400g can diced tomatoes  
1 X 330ml of lager beer  
300ml cream  
600g defrosted or fresh prawns, peeled (remove tails - less mess)  
A handful of cherry tomatoes, halved  
1 tsp salt and freshly ground black pepper

#### Method

Heat a large frying pan with oil. Add the onions, chorizo and garlic.

Cook for 5 mins or until chorizo is crispy.

Stir through the spices, sugar, diced tomatoes and add the beer.



Reduce the heat to medium, cook for 10 mins until the beer and tomatoes have reduced right down to form a thick paste.

Slowly pour in the cream while stirring continuously. Cook for a further 10-15 mins or until the sauce changes to a rich orange colour.

Add the prawns, cherry tomatoes, salt and pepper, cook for a few minutes or until the prawns are just cooked through. Adjust seasoning to taste.

A real crowd pleaser which can be made ahead of time - just chuck in the cream and prawns just before you are ready to serve. Serve with rice, crusty baguette or pasta.