

DINNERLY



Greek Baked Prawns with Feta and Crusty Herby Dippers



25 minutes



2 Servings

Don't be shellfish! Plonk this stunner on the table for all to share and let the good vibes flow. It's one of our 'plus' recipes where we break out our more spesh ingredients and little touches, creating indulgent dinners perfect for any night of the week. Here, it's not just prawns but feta, olives and buttery garlic dippers too!

WHAT WE SEND

- parsley
- 30g pitted kalamata olives
- 2 garlic cloves
- 200g peeled prawns¹
- 400g diced tomatoes
- 50g feta³
- 2 white bread rolls^{2,4,5}

WHAT YOU NEED

- 1 tbs olive oil
- 1 tsp sugar
- 20g butter³

TOOLS

- medium ovenproof frypan
- small saucepan
- pastry brush
- oven tray

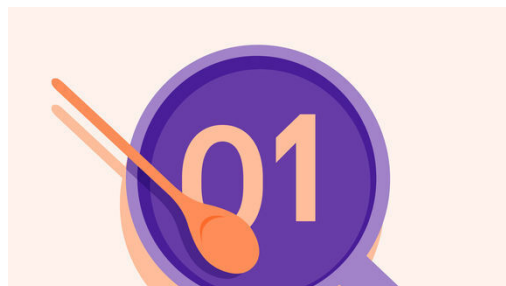
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Crustacean (1), Gluten (2), Milk (3), Soy (4), Wheat (5). May contain traces of other allergens.

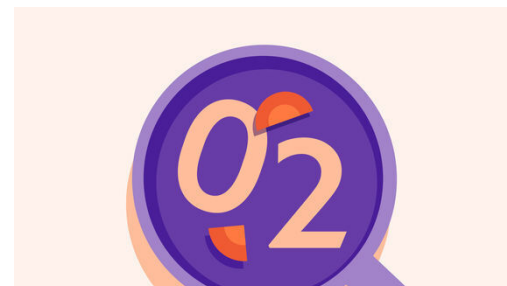
NUTRITION PER SERVING

Energy 590kcal, Fat 31.8g, Carbs 49.5g, Protein 26.1g



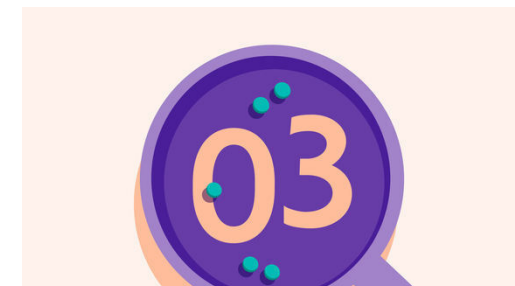
1. Prep ingredients

Preheat the oven to 220C, fan-forced. Finely chop the **parsley**, including the stems. Halve the **olives**. Crush or finely chop **2 garlic cloves**.



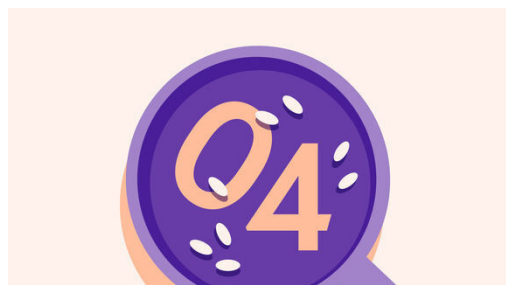
2. Start prawns

Heat **2 tsp olive oil** in a medium ovenproof frypan over high heat (see Kitchen hack). Cook the **prawns**, stirring, for 1-2 mins until just cooked through. Remove from the pan.



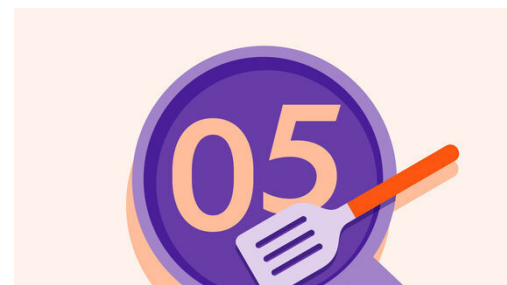
3. Bake prawns

Heat **2 tsp olive oil** in the same pan over medium heat. Cook **half the garlic**, stirring, for 30 secs or until fragrant. Add the **tomatoes, olives** and **1 tsp sugar** and cook, stirring, for 3-4 mins until reduced. Remove from the heat. Taste, then season with **salt and pepper**. Top with the **prawns** and crumble over the **feta**. Bake for 10 mins or until the feta is golden.



4. Bake herby dippers

Meanwhile, put the **remaining garlic, half the parsley** and **20g butter** in a small saucepan over medium heat. Cook, stirring, for 1 min or until the butter is melted. Remove the pan from the heat. Season with **salt and pepper**. Halve the **rolls** and brush with the **herbed butter**. Put on an oven tray, cut-side up, and bake for 6-7 mins until golden.



5. Serve up

Scatter the **remaining parsley** over the prawns. Divide the **baked prawns** among bowls or pop the pan on the table for everyone to help themselves. Serve with the **herby dippers** and enjoy!



6. Kitchen hack

You'll need an ovenproof frypan or one with an ovenproof handle to cook in the oven. If you don't have one, transfer the prawn mixture to an ovenproof dish.