

FRESHWATER PRAWN SCAMPI

ingredients:

- 1 lb. peeled prawns
- 1/4 cup olive oil
- 2 cloves garlic, minced
- 1/4 cup butter, melted
- 1/2 teaspoon of Cajun seasoning
- 1/2 Tablespoon lemon juice
- 1/4 cup green onion, chopped
- 1/4 cup parsley, chopped
- or 2 teaspoons dried parsley flakes

directions:

1. Sauté garlic in olive oil over low heat for 1 minute. Add butter and remaining ingredients and bring to a medium heat. Cook for 3 to 4 minutes or until done. Prawns will be firm.
2. Serve immediately with French bread for dipping or, serve over rice or pasta.

Enjoy!

