



Recipe name:

Indian spiced prawn and yellow piquanté pepper flatbread

Recipe description:

A naan bread topped with marinated prawns, salad, chutney and mint yoghurt, with the spicy heat of Yellow Piquanté Peppers.

Created by

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Prep Time

15 minutes

Cook Time

10minutes

Serves:

2

Made with:

PEPPADEW® Yellow Piquanté Peppers

Course:

Starter / Side / Lunch

Occasion:

Dinner Party

Ingredients:

- 2x naan bread
- 1 jar PEPPADEW® Yellow Piquanté Peppers
- 165g raw prawns
- 100g yoghurt
- 1 tbsp tikka spice mix
- 1 cucumber
- 1 packet of cherry tomatoes
- 30g mango chutney
- Mint yoghurt to serve
- Sprinkle of nigella seeds to serve

Method:

1. Combine the yoghurt and tikka spice mix.
2. Chop your cucumber into quarter slices.
3. Quarter your cherry tomatoes.
4. Add the prawns and leave to marinade for a minimum of 1 hour.
5. Fry the prawns.
6. Warm through the naan bread.
7. Add the mango chutney to the base of the naan bread.
8. Add your cucumber and tomatoes.
9. Add your Yellow Piquanté Peppers.
10. Add the cooked prawns.
11. Drizzle with the mint yoghurt.
12. Finish with a sprinkle of nigella seeds.