

PERI-PERI PRAWNS - Serves 4

12 prawns, jumbo, split, shell-on, deveined
1 T Mozambique Seafood Seasoning
1 t Mozambique Season-All
¼ C olive oil, blended
6 fl. oz Peri-Peri Basting sauce
1 T parsley, flat leaf, washed, chopped

Season prawns with Mozambique seasonings.
Rub with olive oil, grill over outdoor BBQ or
stove top char-grill. Baste with Peri-Peri Basting
& Dipping sauce. Cook 2 min./ side
over hot grill.

Serve with fresh lemons and Basting & Dipping
sauce on side.

*Large prawns U-10s , U-12s, 16/20s
recommended sizes, can substitute with shrimp

Mozambique

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