

Crystal Bay Prawns in Butter and Garlic



Serves	4
Prep time	30 minutes
Cook time	4 minutes
Total time	34 minutes
Allergy / Intolerance	Artificial Additives , Artificial Colours , Egg , Glutamates , Preservatives , Salicylates , Wheat
Suitable for	Amines Challenge , Gluten Free , RPAH Elimination Diet - Amines Allowed , RPAH Elimination Diet – Very High Chemical
Meal type	Lunch , Main Dish
Misc	Child Friendly , Pre-preparable , Serve Hot
Occasion	Special Occasions

Ingredients

- 600g Crystal Bay Prawns - cooked (See note below.)
- 2 tablespoons butter
- 1 teaspoon garlic

Directions

1. Shell, devein and the rinse the prawns.
2. Melt the butter in a frying pan and add the garlic.
3. Add the prawns and toss through the garlic and butter until warmed through, about 3 - 4 minutes.
4. Serve immediately.

Note

Very High Amines, Low Salicylates, Low Glutamates

Note: use only [Crystal Bay Prawns](#) in this recipe. I am not aware of any other prawns that are free of Sodium Metabisulphite.