

## **Prawn Satays Marinated with Cilantro Peanut Pesto**

makes 2 doz.

48 jumbo prawns, peeled and deveined  
2 bunches cilantro  
2 cups basil  
1 cup mint  
¼ cup dry roasted peanuts, ground (may substitute cashews for allergies)  
3 tbsp fish sauce  
2 cloves garlic  
vegetable oil (approx. ½ cup)

Soak 24 bamboo skewers in hot water for 5 min. Thread 2 prawns on each skewer. Place in a glass dish large enough to hold all the skewers.

In a food processor, puree the cilantro, basil, mint, ground nuts, fish sauce and garlic. Add enough oil to form a thick paste. Coat the prawns with cilantro peanut pesto until each prawn is well coated. Place in the fridge for 2 hours turning once.

Preheat oven to 375. Spray a baking sheet with vegetable oil, or lightly oil it. Place skewers on sheet and bake 5 – 8 min.

From: The Lazy Gourmet  
Susan Mendelson and Joey Cruz