



## Cajun Prawns

If you are looking for a delightful new dish to try, Cajun prawns with Cajun Rub by Lavender Boutique certainly fits the bill. It's a rustic seasoning blend of paprika, cayenne and several other essential flavor combined with the sweet subtle flavor of culinary lavender.

Although the lavender flavor is easily overwhelmed by the bolder flavors of rich spices it works behind the scene to help improve the combination of flavors. <sup>[L]</sup><sub>SEP</sub>

### Ingredients

- 1/2 pound of large prawns
- 1 packet of Cajun Rub from Lavender Boutique
- 2 tablespoon olive oil
- 1 tablespoon butter

### Instructions

- Lightly coat the prawns with 2 tablespoons olive oil and add 3 tablespoons of Cajun Rub.
- Toss the prawns and then place them in the refrigerator and allow the spices to marinate for 1 hour.
- In a skillet over high heat, add the additional tablespoon of olive oil and butter.
- Spread the butter and oil to evenly coat the skillet.
- Place the prawns in the pan, and cook them over high heat for 2 to 3 minutes per side.

Cajun Prawns will go with a number of summer salads or served by themselves.