

Recipe Name: Coriander Prawn Cakes Recipe
Diet Type:
Course: Appetizer
Cuisine: Continental
Quantity: 2 pieces



Ingredients

Ingredient	Quantity
• 500 grams Prawns - shelled	4
• 1 Onion - finely chopped	
• 1 Leek - sliced	
• 2 teaspoons Dried oregano	
• 1 teaspoon Dried Thyme Leaves	
• 1 teaspoon Rosemary	
• 2 teaspoons Red Chilli flakes	
• 1/4 cup Makki Ka Atta (Yellow Corn Meal Flour)	
• 4 sprig Coriander (Dhania) Leaves	
• Salt - to taste	
• Sunflower Oil	

Preparation

- To begin making the Coriander Prawn Cakes, we will heat a skillet with oil.
- Add onions and saute until they turn translucent.
- Add leeks as well along with prawns.
- Cook until the prawns curl up.
- Add all of the seasoning along with maize flour.
- Keep mixing ti.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
220	18	10	12	1	1