



Crumbed Prawns with Sweet Chilli Cream Cheese Dip

Serves 4

Preparation time: 10 minutes

Cooking time: 10 minutes

Ingredients:

- 700g medium prawns, peeled & deveined
- 1 cup flour
- 1.5 tsp chili powder
- 1.5 tsp smoked paprika
- 1 tsp salt + extra for seasoning
- 3 eggs
- 2 cups panko breadcrumbs
- Oil for frying
- 2 Tbsp finely chopped garlic
- 1 x 230g tub President Light & Fluffy Sweet Chili Cream Cheese

Method:

1. After your prawns have been cleaned, pat them dry.
2. Put the flour, chili powder, smoked paprika and salt into a bowl and mix together.
3. Whisk the eggs together in a separate bowl.
4. Put the panko in a separate bowl.
5. Start by tossing the prawns through the seasoned flour. Dust off any excess clumps of flour, then dip into the egg mix. Finally, coat them in panko and place them on a clean tray.
6. Heat oil up in a pot for frying. Fry the prawns in batches until golden and crispy. Allow them to drain on paper towel and season with a sprinkle of salt.
7. Serve the crispy prawns with a tub of President Light & Fluffy Sweet Chili Cream Cheese.