Dinner Tonight!

Prawns of Passion

1 cup butter, divided
1 medium head garlic, peeled and minced
2 lbs. large prawns - peeled, deveined, and butterflied
1 (28 ounce) can crushed tomatoes
1/4 cup chopped fresh parsley

Melt 1/2 cup butter in a saucepan over low heat. Add 1 minced head of garlic and sauté for 2 to 3 minutes until soft. Stir in the tomatoes and bring to a simmer. Continue cooking until reduced to a thick paste, about 60 to 90 minutes.

In a separate saucepan, melt remaining 1/2 cup butter in a saucepan over low heat. Sauté remaining garlic for 2 to 3 minutes. Toss prawns in garlic butter sauce and place on a baking sheet. Broil until pink, do not overcook.

Spread the warm tomato mixture onto serving plates. Place prawns on top of tomato sauce and sprinkle with chopped parsley.

Preparation time: 15 minutes
Cook time: 1 hour 40 minutes
Serves: 6

Nutrition Facts per Serving:
Calories: 523
Total Fat: 33.7 g
Cholesterol: 83 mg
Sodium: 490 mg
Total Carbohydrate: 24.1 g
Dietary Fiber: 3 g
Protein: 33.1 g