



Chef's Table: SeaSalt Restaurant

Ginger-Scallion Prawns with Coriander-Scented Rice

Serves 1

7 oz
prawns, de-veined

3 tbsp
ginger

3 tbsp
scallions, chopped

¼ tsp
Asian five spice

1 cup
cooking oil

¼ cup
jasmine rice

1 tbsp
butter, melted

1 tbsp
cilantro, chopped

1 tbsp
garlic, chopped

1
lime wedge

to taste
salt and pepper

Method:

Place the chopped ginger, Asian five spice and scallions in a bowl. In a separate pot, heat oil to 180 degrees, then pour over ginger mix. Allow mixture to come to room temperature. Once cooled, use one quarter of ginger mixture to marinate prawns. While prawns are marinating, cook rice in a small pot or rice cooker for about 20 minutes or until water is absorbed, then fluff with a fork. Add butter, salt, cilantro and garlic to rice and let rest. Season prawns with salt and pepper, and sauté over medium heat for three minutes on each side. Serve prawns on bed of rice and pour the remaining ginger mixture on top. Garnish with lime wedge.



Lulzim Rexhepi, executive chef

When You Go:

SeaSalt Restaurant
At Ocean Club Hotel
1035 Beach Avenue • Cape May
609-884-7000 • seasaltcapemay.com

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