

# Barbecued King Prawns with Warm Bean Salad

Chef's Garden at Crystal Springs Resort — Hamburg, NJ

## INGREDIENTS

king prawns	halloumi cheese, grilled
purple snap beans	fresh herbs and leaves (parsley, basil, dill, nasturtium leaves)
yellow romano beans	red currants
green and yellow pole beans	garlic herb butter
extra virgin olive oil	
sea salt	



1. Preheat oven to 375°F.
2. Split the king prawns down the center and clean them.
3. Place shell side down on grill until they are cooked approximately 60%. Top them with garlic herb butter and place them in the oven for 5-7 minutes, shell-side down.
4. Blanch the beans and shock in a cold-water bath. Dry thoroughly, then grill the beans until they are charred. Once they come off the grill, season with extra virgin olive oil (EVOO) and sea salt, then cut into bite-size pieces.
5. Cut the halloumi cheese into bite-size pieces.
6. To make the salad: Combine beans, cheese, fresh herbs and currants in a mixing bowl with EVOO.
7. Serve the prawns straight out of the oven, accompanied with the fresh salad and a lemon.