

# Catherine's Prawn and Scallop Skewers

## Tastes like Home with Catherine Fulvio

*Makes 4 skewers*

### *Ingredients*

#### *For the drizzle*

60g chorizo, finely diced  
2 garlic cloves, roughly chopped  
1 lemon, juice and zest  
4 tbsp rapeseed oil  
1 tbsp chopped dill  
Salt and freshly ground black pepper

#### *For the skewers*

16 raw prawns  
8 scallops  
8 to 10 bay leaves  
1 lemon, sliced

#### *For the vegetables*

100g chorizo, diced  
1 clove garlic, minced  
3 spring onions, thinly sliced  
2 yellow pepper, sliced thinly  
2 red peppers  
1 tbsp balsamic vinegar  
1 tsp honey (to taste)  
100g baby spinach  
2 courgettes, sliced into ribbons  
Salt and freshly ground black pepper

#### *To garnish*

Lemon slices  
Dill sprigs

#### *Method*

4 metal skewers or 4 wooden, if using wooden soak them in water for at least an hour.

*To make the drizzle*, heat a medium frying pan over a medium heat. Add the diced chorizo and sauté until most of the oil is extracted and the chorizo is crispy. Spoon the oil off, leaving a little in the pan, add the garlic and cook for 30 seconds. Remove from the heat, add the lemon juice and zest and the rapeseed oil. Stir in the dill and set aside.

*To prepare the vegetables*, place the diced chorizo in a dry pan and heat until the oil is extracted and the chorizo crisp, remove some of the oil. Add the spring onions, yellow and red pepper slices and garlic. Sauté the peppers until just cooked, before pouring in the balsamic vinegar, honey, salt and freshly ground black pepper, Set aside

*To assemble the skewers*, thread the scallops, bay leaves, prawns and lemon slices onto the soaked skewers.

Heat a chargrill pan over a medium heat and brush the skewers with oil. Chargrill for about 2 to 3 minutes on each side until the prawns and scallops are cooked, drizzle sauce over the top and season with freshly ground black pepper.

*To serve*, arrange the courgette ribbons and baby spinach nicely on the serving plates, and scatter over the pepper / chorizo mix. Arrange the skewers on the top.

Spoon more drizzle over, garnish with dill and lemon slices.