

Prawns Sautéed in Cumin and Paprika with Papaya Salsa

(Serves 4 mains or 6 as an appetizer)

Time: 15 minutes

Ingredients:

1 ½	Lbs	Prawns – peeled and washed (about
½	Cup	Olive oil – extra virgin
4	Cloves	Garlic – cut into slivers
1	Teaspoon	Cumin powder
1 ½	Teaspoons	Paprika
1	Cup	Papaya tomatillo salsa (see separate recipe)
1	Medium	Belgium endive
		Salt and pepper

Instructions:

1. Very gently, in a large skillet, warm the olive oil over low heat. There should be enough oil to cover the bottom of the pan. Put the garlic in the oil and cook a few minutes, still over low heat, until it turns golden.
2. Raise the temperature to medium-high and add the prawns, salt, pepper, cumin and paprika. Stir to blend and cook shaking the pan several times to mix well. Cook for 2-3 minutes and turn each prawn over and cook until bright pink or orange.
3. Remove 6 full leaves of endive and place on their sides on serving plates. Spoon two tablespoons of papaya salsa on each leaf. Arrange cooked prawns over salsa and serve immediately.

Source: Adopted from Mark Bittman's **How to Cook Everything**