

Recipe idea

Duo of grilled skewers with coleslaw and bbq potatoes with herb butter

Main course - 4 persons

Preparation: 45 minutes | Cooking time: 45 minutes



Ingredients

- 4 seafood skewers EPIC
- 4 shrimp skewers EPIC
- 1 half white cabbage
- 1 half red cabbage
- 3 carrots
- 1 red onion
- 2 apples
- Juice of 2 limes
- A few tbsp of mayo
- 4 large potatoes
- 100 Gram butter
- Shallot
- Parsley
- Garlic
- Lemon zeste
- Pepper & salt

Preparation

Coleslaw

Grate the cabbages and the carrots. Cut the red onion and cut the apples in cubes.

Mix the mayo with the lime juice and add chopped parsley.

Mix the sauce with the other ingredients and season with pepper and salt.

BBQ potatoes

Wrap the potatoes in aluminum foil and put them on hot coals for an hour.

Herb Butter

Mix the butter with a diced shallot, parsley, a clove of garlic and some lemon zeste. Season with salt and pepper. Wrap the butter in plastic foil and let it rest for minimum 2 hours in the refrigerator.

Cook the skewers on the grill and serve with the coleslaw, potatoe and herb butter...



Provencal skewer
REF = SKPR

100 g/pc
Bag 800g, 12 units per carton



Shrimp skewer
REF = SKE2

90 g/pc
Bag 800g, 12 units per carton