

Prawns with Garlic, Tomatoes and Lemon

INGREDIENTS

2 tbsp extra-virgin olive oil

**1 lb (about 12) prawns,
shelled & deveined**

**salt & freshly ground white
or black pepper**

1 tbsp chopped fresh garlic

**1 cup chopped fresh
tomatoes, peeled & seeded**

½ lemon, juiced

**2 tbsp butter, room
temperature**

1 tbsp snipped chives

**1 tbsp chopped flat-leaf
parsley**

1. Heat oil in a large skillet over medium heat. Lightly sear prawns on both sides, 45-60 seconds. Season with salt and pepper; add garlic and cook 2-4 minutes, until garlic just begins to brown.
2. Remove prawns from pan and set aside. Add tomatoes and simmer until they begin to break down (4-7 minutes, depending on ripeness). Add lemon juice and stir in butter, then stir in chives and parsley.
3. Taste and adjust seasoning. Return prawns to pan and cook 1 minute more to reheat.

Yields 4 servings

Source: Reprinted with permission from *Tomato: A Fresh-from-the-Vine Cookbook* by Lawrence Davis-Hollander (Storey Publishing); recipe by Sarah Stegner