



## Barbecued Flat Mushrooms with Prawns

**1/3 cup olive oil**  
**1 tbsp brown sugar**  
**2 tbsp lemon juice**  
**3 tsp grain mustard**  
**Salt & ground black pepper**  
**16 (about 500g) green prawns, peeled, deveined**  
**1 cup coriander leaves**  
**4 (about 100g each) flat mushrooms**

1. Combine oil, brown sugar, lemon juice, mustard, salt and pepper in a screw-top jar. Shake well to combine.
2. Place the prawns and 3/4 cup coriander in a bowl. Pour over half the dressing and toss well to combine. Place the mushrooms on a plate and drizzle with remaining dressing, cover and place mushrooms and prawns in the fridge for 10 minutes.
3. Preheat a greased barbecue plate on medium-high. Add the prawns and marinade to the barbecue and cook, tossing frequently, for 2 minutes or until cooked through. Remove to a plate, cover to keep warm.
4. Reduce heat to medium, cook the mushrooms for 2 minutes on each side or until just tender.
5. Place mushrooms onto serving plates, top with prawns. Sprinkle with remaining coriander, season with salt and pepper and serve.