

## CHEAT'S SCAMPI WITH CHUNKY CHIPS



### **Ingredients (serves 4 peoples):**

3 large baking potatoes, cut into chunky chips

1 tbsp olive oil

400 g raw peeled king prawns

2 eggs, beaten

140 g dried breadcrumbs

Tartare sauce and lemon wedges to serve

### **Preparation:**

1. Heat oven to 200° C/180° C.
2. Arrange the chips on a baking tray, drizzle with the oil and season.
3. Bake for 40-45 mins until golden, turning halfway through.

4. Mix the prawns in the beaten egg and tip the crumbs onto a plate.
5. Lift the prawns out with a slotted spoon so that any excess egg drains off and toss them in the crumbs with your hands so they are coated.
6. Transfer to a baking tray.
7. When the chips have 10 minutes to go, heat grill to high.
8. Cook the prawns for 3-5 minutes each side, until crisp and cooked through.
9. Serve with the chips, some tartare sauce and lemon wedges, if you like.