

# Barbecued Seafood In A Banana Leaf Parcel - Asia

## Ingredients:

- 2 Banana Leaves, foil is an option, cut into 4 squares  
12 inches x 12 inches (30cm x 30cm)
- Butchers String
- 2 Baby Pink Snappers, or other firm fish
- 8 Scallops
- 4 Tiger Prawns
- 4 Slices Limes
- 4 T Chili Lime Dressing (called Nahm Jim)
- Sesame Oil
- 8 sprigs Coriander (Cilantro)
- Salt & Pepper



## Instructions:

Wash banana leaves & cut into squares.

Have an adult start BBQ or steamer or broiler.

Brush inside of each leaf with a tiny bit of sesame oil.

Place sprig of coriander on each leaf then place snapper in the centre of each leaf and top with another sprig of coriander, lime leaf, scallops then prawn.

Season with salt & pepper.

Top with 1 Tablespoon of chili lime dressing (Nahm Jim) and a slice of lime.

Wrap up in banana leaf like a present and tie together with butchers string.

Cook 4 to 5 minutes each side, depending on the thickness of fish.

Serve with mango, coconut & grilled pineapple salad.

Yields 4 servings

