

Recipe of the Week



Prawn Cocktail with Coriander and Chilli

- 1 kg Cooked King Prawns
- 60g washed spinach leaves
- 1/2 Cup Mayonnaise
- 1 1/2 tablespoons Lime Juice
- 1 tablespoon Boiling Water
- 1/2 Cup fresh chopped Coriander
- 1 small red chilli—deseeded and finely chopped

Whisk mayonnaise, lime juice and water together in a bowl. Add coriander and chilli. Stir to combine. Refrigerate.

Peel and de-vein the prawns leaving the tail in tact.

Toss the prawns in the mayonnaise mix.

Cover and refrigerate for 30 minutes to 4 hours to allow flavours to develop.

Divide spinach leaves between bowls.

Top with coriander and chilli prawns.

Serve.