

Recipe of the Week!

Prawn Salad with Avocado Cream

16 cooked prawns, peeled, deveined,
(leaving tails intact)
3 limes
1/2 telegraph cucumber, finely sliced
2 avocados
5 tbs (100ml) coconut cream
2 cups baby salad leaves
1/4 cup (60ml) olive oil
2 tbs chilli oil, to drizzle



Squeeze juice from 1 lime and set aside.

Peel and segment remaining 2 limes and place in a bowl with cucumber. Blend avocado flesh in a blender with coconut cream and lime juice until smooth, then season.

Add salad leaves to bowl with lime segments and cucumber. Toss with olive oil and season.

Spread avocado cream in the centre of 4 serving plates and top with some salad.

Place 4 prawns on top of each plate.

Drizzle with chilli oil to serve.