



READY TO COOK
BY HARRIS FARM

COOKED PRAWNS, ORANGE AND FENNEL SALAD WITH GREEK LEMON DRESSING



PREP
20 min



COOK
N/A

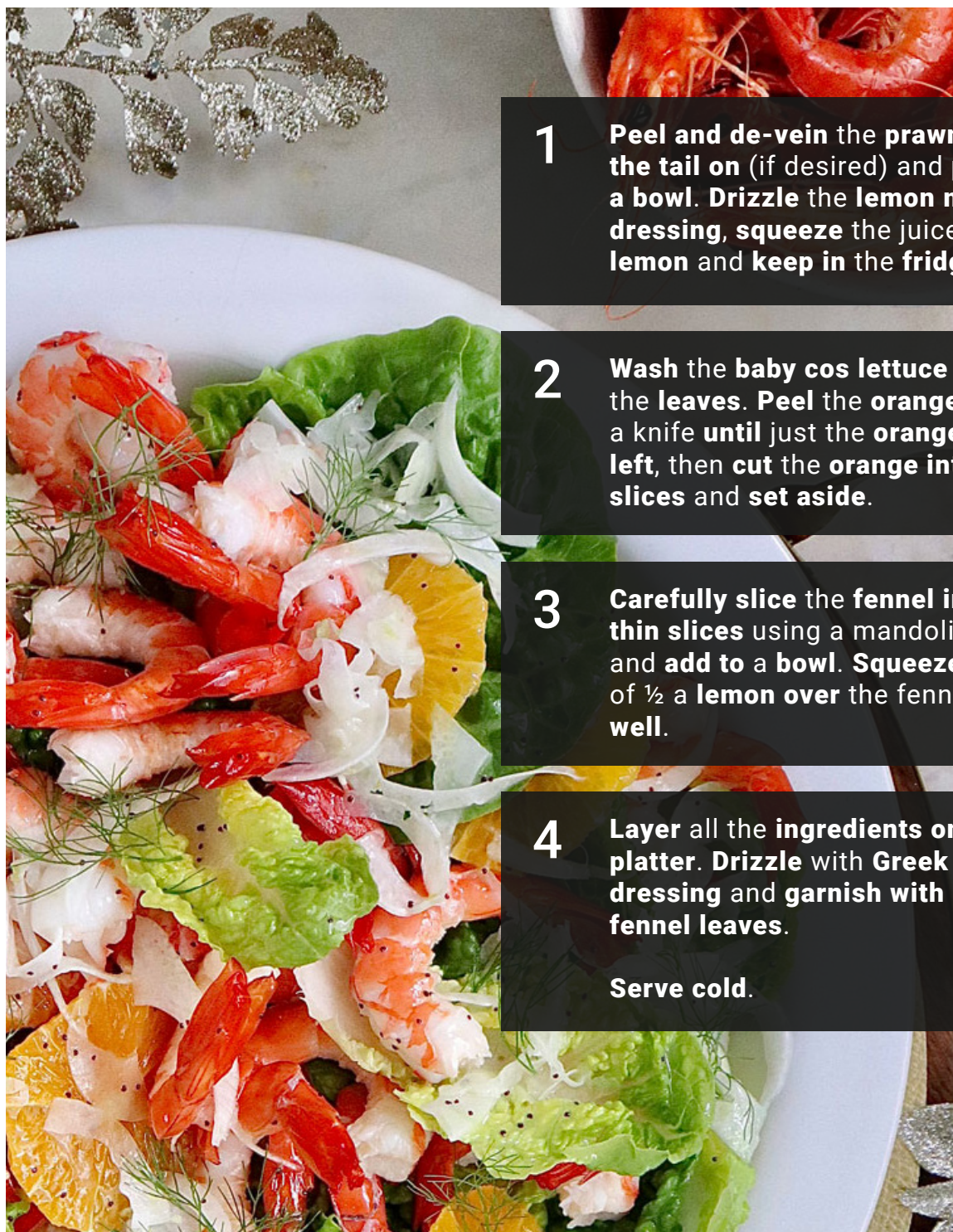


SERVES
4

INGREDIENTS:

- > 1kg Cooked Prawns
- > 2 Oranges
- > 2 Baby Cos Lettuce
- > 200g Fennel
- > 1 Lemon
- > 3 Tbsp Greek Lemon Dressing

METHOD - GET COOKING!



1 Peel and de-vein the prawns leaving the tail on (if desired) and place into a bowl. Drizzle the lemon myrtle dressing, squeeze the juice of $\frac{1}{2}$ a lemon and keep in the fridge.

2 Wash the baby cos lettuce and pick all the leaves. Peel the orange skin using a knife until just the orange flesh is left, then cut the orange into $\frac{1}{2}$ cm slices and set aside.

3 Carefully slice the fennel into paper thin slices using a mandolin or a slicer and add to a bowl. Squeeze the juice of $\frac{1}{2}$ a lemon over the fennel and toss well.

4 Layer all the ingredients on a serving platter. Drizzle with Greek lemon dressing and garnish with a few fennel leaves.

Serve cold.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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