



Prawn Cocktail Lettuce Cups



Makes

15



Prep Time

10 mins



Cook Time

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The classics are called so for a reason! Feel free to play around with the sauce here - more lemon, less tomato etc etc - make it yours!

Ingredients

500gms cooked, shelled, & deveined prawns

15 baby cos lettuce leaves

Lemon cheeks, to serve

Classic Cocktail Sauce

1/2 cup good quality mayonnaise

1 1/2 tbsns tomato paste

1 tbspn lemon juice

1 tspn Worcestershire sauce

Tabasco sauce, to taste

Method

1. Mix all the ingredients for the Classic Cocktail sauce in a mixing bowl.
2. If your prawns are large, cut them into smaller pieces (I cut a King prawn into 4).
3. Toss the prawn meat in enough of the dressing to coat generously. The rest will keep in the fridge in an airtight container for 2 days or you can serve as pictured for an extra dip!
4. Arrange baby cos leaves on a plate and fill with the prawn mixture.
5. Serve with extra dressing and lemon cheeks or wedges if desired.



Notes & Serving Suggestions

- Buying your prawns already prepared will save you loads of time.
- Keep well chilled until ready to serve - prawns is one not to mess around with!
- Prep all the elements the night before - keep the lettuce in an airtight container with a paper towel to absorb any extra moisture.

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