



AUSSIE PRAWN SALAD

INGREDIENTS

- 8 King Prawns
 - 1 tsp Wagga Wagga Mama
 - 1 lime
 - 100g mixed salad leaves
 - 1/2 ripe mango
 - 1/2 cucumber
 - 1 carrot, peeled
 - 10 cherry tomatoes
 - 1 spring onion, sliced
 - 1/2 red chilli, sliced
 - handful of cashew nuts
- For the dressing
- 1 tsp Dijon mustard
 - 1 tsp white sugar
 - 10ml white wine vinegar
 - 30ml olive oil

INSTRUCTIONS

1. Marinade the prawns in the Wagga Wagga Mama and a squeeze of lime juice
2. Peel and dice the mango into 1cm cubes
3. Cut the cucumber and carrot into ribbons using a peeler
4. Make a dressing by mixing together the mustard, sugar, white wine vinegar and olive oil
5. Mix together the salad leaves and other prepared ingredients
6. Dress the salad with the dressing
7. Fry the prawns over a medium heat for 2 minutes per side
8. Whilst frying, plate the salad and top with sliced chilli, spring onion and a lime cheek
9. Add the prawns and tuck in



Feeds

2



Prep time

20 m



Cook time

5 m

