

strawberry and prawn salad

INGREDIENTS

1 punnet strawberries
100g mixed lettuce leaves
1 avocado, diced
1 cup of bean sprouts or snow pea sprouts
3 shallots, sliced
12 large king prawns (cooked, peeled, de-veined)
Dressing
2 limes, juiced
1/4 cup olive oil
1 tablespoon chopped nuts
freshly cracked pepper

DIRECTIONS

Wash the strawberries then halve them (or, if they are quite large, cut them into smaller segments).

Wash the lettuce and drain in a salad spinner, then toss into a salad bowl.

To the bowl, add the strawberries, avocado, sprouts and sliced shallots. Top with the cooked king prawns.

Mix the dressing ingredients together in a jar then drizzle this over the salad. Serve in a large bowl or on plates.

Note: this salad is best made immediately before serving.