



Spiced prawn salad

This light and refreshing meal takes a matter of minutes to prepare and serve. Why not make extra to have another serving later in the week?

Ingredients

- 2 tsp soy sauce
- 4 TBS fish sauce
- 4 limes
- 20g each coriander and mint
- 360g jumbo king prawns, cooked
- 1/4 ripe pineapple, peeled and sliced wafer thin
- 300g packet (x 2) Chinese stir-fry vegetables



Serves 4

Method



1. First, make the dressing: in a small bowl, mix together the soy sauce, fish sauce and the juice of two limes. Set aside
2. Finely chop half the herbs and put them in a large bowl. Add the prawns and toss together
3. Put the pineapple, stir-fry vegetables and remaining herbs in a separate bowl and toss together
4. Divide among four plates, then top with the prawns and a little of the dressing
5. Cut the remaining limes into wedges and serve alongside to squeeze over the salad

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