

Asian Plum & Prawn Salad



Ingredients

Dressing:

- 200ml sweet chilli sauce
- Zest and juice of 2 limes
- 80ml apple cider vinegar
- 1 red chilli, diced
- 20g ginger, grated
- 10g fresh coriander, chopped

Salad:

- Prawns, cooked, peeled, de-veined
- 3-4 plums
- 1 punnet cherry tomatoes
- 1 cucumber
- Mix of rocket, spinach and cos lettuce

Method

1. Combine all ingredients for your dressing and mix well.
2. Chop your cos lettuce into thin strips. Mix well with your spinach and rocket leaves.
3. Quarter your cherry tomatoes and chop your cucumber so the pieces are approximately the same size as the tomato pieces.
4. Slice your plums thin, but not too thin. The slices should still hold their shape.
5. Using your knife, halve your prawns.
6. Arrange your salad starting with a layer of greens, then your cucumber and tomato, then your plums and prawns. Cover with a healthy drizzle of your dressing and serve immediately. Enjoy!