

Catherine's Prawn Salad

Tastes Like Home with Catherine Fulvio

Serves 4

Ingredients

For the Dressing

1 orange, juice only
1 lime, juice only
½ tsp. sesame oil
3 tbsp. olive oil
½ red chili, finely chopped
1cm fresh ginger, grated

For the salad

2 mangoes, peeled and roughly diced
1 papaya, peeled and slices into strips
1 cucumber, sliced lengthways into ribbons
12 cherry tomatoes
A handful of coriander leaves

For the Prawns

A handful of coriander leaves, roughly chopped
1 garlic clove, chopped
1 lemon, juice only
2 tbsp. olive oil
1 tbsp. sesame oil
12 large prawns, head and shells removed, deveined
Lemon wedges, to serve

Method

To make the dressing, combine all the ingredients in a bowl and set aside.

For the salad, arrange the diced mango, papaya slices, cherry tomatoes and cucumber ribbons on a large serving platter. Sprinkle the coriander leaves on top and spoon over some of the dressing.

To prepare the prawns, place the coriander leaves, garlic, lemon, sesame oil and olive oil into a bowl.

Add the prawns and leave for about 10 minutes. Season with salt and pepper.

Preheat a pan or chargrill pan on a medium to high heat. Using tongs transfer the prawns onto the chargrill pan and grill for about 1 to 2 minutes on each side. Add the marinade to the pan and arrange the prawns on the salad and spoon over a little more salad dressing. Serve immediately with lemon wedges.