

PRAWN, MANGO AND AVOCADO SALAD

A deliciously fresh salad that spells summer. Prawns, mango, avocado tossed with a fresh spicy lime dressing.

EASY	20MIN	0	4

Ingredients

1 kg whole cooked medium sized prawns peeled

1 mango diced

1/2 red onion small dice

1 tbsp pickled jalapeno (optional) chopped

1 avocado peeled sliced

2 tbsp coriander roughly chopped

1 lime zested and juiced

3 tbsp olive oil

*Serving size calculator is approximate, feel free to adjust by adding a pinch here and there as needed

Instructions

1. To assemble the salad, add all the ingredients in a large bowl, season to taste and gently toss to coat. Keep refrigerated until ready to serve.

Top Tip

To prep, you can combine the red onion, jalapeno, coriander, lime and olive oil ahead of time and set it in the fridge. When ready to serve, just add the prawns, mango and avocado into the mix.