

Prawn and Mango Salad

Mango and prawns are the perfect flavour combination, a match made in heaven

Serves: 4

Time: 10 Mins

Difficulty: Easy



INGREDIENTS

- 500g **Shore Mariner Cooked Prawn Cutlets** (thawed)
- 300g Diced mango
- 400g Rocket
- 1 Avocado
- 60ml Extra virgin olive oil
- 2 tbsp Lime juice
- 1 Garlic clove, crushed

METHOD

- Rinse and dry thawed prawns
- Combine prawns, diced mango, rocket and avocado in a bowl
- Combine olive oil, lime juice and garlic in a jar and shake well, pour over salad

COOKING TIP:

- To thaw prawns, cover & refrigerate overnight