



AVOCADO PRAWN SALAD

This is a simple yet delicious Asian summer style salad. The creaminess of avocado balances out the tangy and salty Vietnamese dressing. You can substitute with poached chicken instead of prawns as an alternative too.

SACHIE NOMURA

 20mins

 2ppl

 Moderate



Ingredients:

9 prawn cutlets, poached and remove tail

1/2 firm avocado, cut into cubes

Couple of handfuls of lettuce

Small handful of coriander

140g cooked vermicelli

Dressing:

2 Tbsp lime juice (1 lime)

3 Tsp brown sugar

2 Tbsp fish sauce

1 garlic, chopped

1/4 fresh red chili, seeded and chopped

Method:

Mix the dressing ingredients and add avocado, prawn and chopped coriander. Mix well and set aside

Place lettuce on a plate or cup and add vermicelli

Put avocado prawn mix into the cup or plate and serve!