

PREP 15 min

THAW 12 min

SERVES 4

Prawn and Mango Salad

500g Ocean Royale cooked peeled prawn cutlets

2 Kensington Pride mangoes, peeled and sliced

1 avocado, sliced

120g The Fresh Salad Co baby spinach

1 Lebanese cucumber, thinly sliced

½ red onion, thinly sliced

2 tbsp The Olive Tree extra virgin olive oil

2 tbsp fresh lime juice

1 tsp Bramwells honey

Stonemill pepper, to taste

Fresh coriander leaves, to serve

DIRECTIONS

1. Place the prawns in cold salted water for 10–12 minutes to thaw. Drain thoroughly and pat dry.
2. Arrange the baby spinach over a large serving platter.
3. Top with the prawns, mango, avocado, cucumber and red onion.
4. Whisk the olive oil, lime juice and honey together in a small bowl. Season with pepper to taste.
5. Drizzle the dressing over the salad just before serving.
6. Scatter with fresh coriander leaves and serve immediately.

ALDI

Good Different

Tip Prepare the salad ingredients ahead of time, but slice the avocado and add the dressing just before serving to keep everything fresh and vibrant.