

Callum Hann's Prawn and Bowen Mango Salad with Ginger Dressing

SERVES: 4 | PREP TIME: 20 MINUTES | COOK TIME: 5 MINUTES

INGREDIENTS

16 large prawns, deveined, shells removed, tails intact.
3 spring onion, finely sliced
1 bunches mint, picked
1 bunches coriander, picked
1 Cup bean sprouts
2 mangoes, thinly sliced
1/3 Cup fried shallots, to serve
Lime cheeks, to serve

For the dressing:

2 tablespoons fish sauce
2 tablespoons brown sugar
Juice of 2 limes
Thumb sized piece of ginger, finely grated
1 clove garlic, finely grated
1 long red chilli, thinly sliced

METHOD

1. Place springs onions, mint, coriander, bean sprouts and mango in a bowl and slightly toss.
2. To make the dressing; place all dressing ingredients into a small bowl and stir until sugar dissolves and set aside.
3. Preheat a frypan or BBQ plate and cook prawns for a minute or so on each side until just cooked. Remove prawns from heat and drizzle with half the dressing, allowing the heat from the prawns to absorb the flavour.
4. To serve, place the other half of the dressing into salad mix giving a quick toss before dividing onto four serving dishes, place prawns evenly on top finishing off with some fried shallots and extra herbs to garnish.



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