

Prawn and Mango Noodle Salad

Ingredients

Serves 2

90g dried vermicelli noodles
12 - 16 large cooked prawns (shrimp), peeled
8 - 10 soft lettuce leaves
1 medium ripe mango, cut into 1.5 cm pieces
1 medium avocado, cut into 1.5 cm pieces
1/4 red onion, finely diced

DRESSING:

2 ½ tbsp Sweet Chilli Sauce
4 tbsp lime juice (or 2 ½ tsp apple cider vinegar)
2 ½ tbsp olive oil
1 small garlic clove, minced
1 ½ tsp sugar
Salt and pepper
1 ½ tbsp finely chopped coriander



Method

Soak vermicelli noodles in freshly boiled water, per packet directions. Drain then set aside to cool.

Place dressing ingredients except coriander in a bowl. Whisk well. Stir through coriander. Adjust salt and pepper to taste.

Place avocado and mango in a bowl. Drizzle over 3 teaspoons of dressing, gently toss.

Divide the lettuce and noodles between each plate. Then spoon over mango avocado salsa, sprinkle each plate all over with red onion and top with prawns.

Drizzle over remaining dressing all over everything. Serve immediately.