

Delicious Prawn Platter



Ingredients:

2 tbsp sunflower oil, 2 tspn thai fish sauce, 1 clove garlic (finely chopped), Juice of 2 limes, 4 tspn golden caster sugar, 250g cooked tiger prawns, 1 bunch radish, 1 bunch spring onions, 2-3 sticks of celery, 1 tin baby carrots, 1 tin baby corn, 1 cup green peas, Lettuce leaves, 150g bean sprouts

Method:

Mix the lime juice with the oil, fish sauce, garlic and sugar to form a dressing.

Peel the prawns keeping the tails on, Put the prawns into a bowl and add 1/3 of the dressing.

Thinly slice the spring onions, radishes, carrots and celery and add in the green peas.

Add in bean sprouts and remaining dressing if desired.

Place lettuce leaves on a platter and add the above mixture on top. Sprinkle with salt and pepper to taste. Serves 4.