

Using Karimix Citrus & Lemongrass Sauce

KING PRAWNS WITH MANGO SALAD

SERVES: 10 as a lunchtime snack

PREP: 40 minutes

COOK: 20 minutes

FOR THE PRAWNS MARINADE:

500g king prawns, raw, and butterfly
120g **Karimix Citrus & Lemongrass Sauce**
4g salt
½ lime zest
5g lime juice

FOR THE MANGO CUCUMBER SALAD:

100g mango, firm slightly under ripe, shredded
100g cucumber shredded
60g courgettes shredded
10g spring onions finely sliced
40g red onions shredded
40g **Karimix Citrus Lemongrass Sauce**
10g coriander leaves
80g apple shredded
10g lemongrass finely sliced
5g lime juice
½ lemon zest
Salt



FOR THE CRISPY NOODLES:

50g thin rice noodles
500g vegetable oil

1. Marinate the prawns with **Karimix Citrus & Lemongrass Sauce**, salt and lime zest for 20 minutes.
2. Meanwhile prepare mango salad by mixing all shredded fruits and vegetables together.
3. Add **Karimix Citrus Lemongrass Sauce**, lime zest and lime juice with the salad and mix well. Keep refrigerated until ready to serve.
4. Heat up oil until hot, Make noodles into little nests and fry until crispy but not brown.
5. When nests are cool, add some mango salad with nest on top.
6. BBQ prawns over a hot charcoal grill until brown. Place prawns on nest and garnish with lemongrass and coriander.