

# Salads

## AVOCADO AND PRAWN IN WASABI DRESSING



*Do not be tempted to add any more wasabi – it's hot – very hot!*

2 avocados  
4 tbsp olive oil  
2 tbsp rice wine vinegar  
1 tsp clear honey  
2 tsp wasabi paste  
250g cooked tiger prawns  
red chicory, to serve  
lime wedges, to serve

Whisk together the olive oil, rice wine vinegar and honey. Add the wasabi, if you have not used it before add a little at a time and taste as you add.

Peel and stone the avocado and cut into slices.

Place the avocado and prawns into a bowl and add the dressing. Toss gently.

Serve with a few chicory leaves and a wedge of lime.

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