



Warm garlic prawn salad

4 servings

20 minutes

Ingredients

1 Cucumber (diced)
1 Green Apple (cubed)
1 Avocado (cubed)
1 Navel Orange (cut into small wedges)
2 cups Mixed Greens
400 grams Shrimp (cooked, tails removed)
2 tsps Garlic Paste (juiced)
1/8 tsp Sea Salt (or more to taste)
2 tbsps Butter
6 stalks Asparagus (cut into 2 cm lengths)

Directions

- 1 In a small fry-pan add prawns, garlic, asparagus and parsley cook for 1-2 minutes
- 2 In a large bowl, combine prawns and all other ingredients and toss gently to mix. Divide between bowls and enjoy!