

Prawn and chicken salad

By Michele Cranston

Serves 4 - 6

Ingredients:

350g (12 oz) small cooked prawns (shrimp)
1 teaspoon ground cumin
2 teaspoons fish sauce
4 tablespoons lime juice
4 tablespoons olive oil
1 tablespoon sesame oil
15 mint leaves, finely sliced
1 teaspoon sugar
2 cooked boneless, skinless chicken breasts, shredded
1 carrot, grated
100g (3 ½ oz) snow pea sprouts
1 telegraph (long) cucumber, peeled, seeded and diced
2 spring onions (scallions), finely sliced
1 baby cos (romaine) lettuce, finely sliced
1-2 tablespoons sesame seeds, toasted

Method:

Peel the prawns and put them in a large bowl.

In a small bowl, combine the cumin, fish sauce, lime juice, olive oil, sesame oil, mint and sugar.

Stir until the sugar has dissolved, then pour the mixture over the prawns and toss until the prawns are well coated.

Add the chicken, carrot, snow pea sprouts, cucumber, spring onion and lettuce.

Lightly toss together, then pile onto a serving platter or into individual bowls and sprinkle with sesame seeds.

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