

Prawn & Corn Salad



A fresh and colourful prawn salad with sweet corn, black beans, creamy avocado and a zesty lime finish.

Recipe supplied by KB Seafood Co.

Ingredients

300g Blue Wave Raw Prawns

1 tbsp olive oil

1 tsp taco seasoning

1 cup corn

1 cup black beans

1 avocado, diced

1 tomato, diced

Lettuce, shredded

Jalapeño slices

Lime wedges

Method:

1. Toss prawns with olive oil and seasoning.
2. Cook for 2-3 mins per side until pink.
3. Combine corn, beans, avocado, tomato and lettuce.
4. Top with prawns and jalapeños.
5. Squeeze over fresh lime and serve.