Prawn Cocktail



An Aussie Christmas isn't a Christmas without some prawns!

Everybody loves a prawn cocktail, and this one won't disappoint. Tossed in wasabi mayonnaise, this will bring a hot peppery bite to your appetiser. Watch Video

Ingredients

- 24 cooked prawns, peeled and deveined with tails
- 2 little gem lettuce, quartered
- 1 avocado, diced
- 2 tbsp wasabi paste (or to taste)
- 1/4 cup mayonnaise
- 1 tbsp chives, chopped plus extra for garnish
- 1 tbsp lemon juice

Method:

1. Arrange the lettuce, avocado and prawns in individual serving glasses.

- To make the dressing, mix the mayonnaise, wasabi, chives, and lemon juice in a small bowl.
 Season to taste with salt and pepper.
- 3. Dress the cocktail just before serving, garnish with a sprinkle of extra chives on top.