

Prawn Cocktail Spiced with TABASCO® Sauce



Ingredients

- 400g Cooked tiger prawns, peeled and chopped
- 4 Seafood Sticks, chopped
- 2 Little gem lettuce, chopped
- 1 Cucumber, chopped
- 5 Tbsp Heinz Seriously Good Original Mayonnaise
- 2 Tbsp Masterfood Tomato sauce
- 2 tsp Worcestershire sauce
- 1 tsp Masterfood Horseradish cream
- Dashes of TABASCO® Original Red Sauce
- 1 Tbsp lemon juice
- Salt and pepper, to taste
- Sprig of mint, for garnish
- 4 Community Co Pitter Kalamata olives, for garnish

Method:

1. In a bowl, combine prawns, seafood sticks, lettuce and cucumber together.
2. In a separate bowl, mix the mayonnaise, tomato sauce, Worcestershire sauce, horseradish and TABASCO® Original Red Sauce together.
3. Season sauce to taste with lemon juice and salt and pepper, then combine well with prawn mixture.
4. Spoon mixture into a cocktail glass, topped with mint and olives and serve immediately.