

## Asian Avo & Prawn Ritz

**Servings:** 4

**Prep Time:** 5min

**Cook Time:** 25min



### Ingredients

- 1 kg prawn meat; shelled and steamed
- 1 tbsp. mint; chopped
- 1 tbsp. coriander; chopped
- Butter lettuce leaves
- 2 ripe firm avocados; peeled and cubed
- For the Sweet Chilli Syrup you'll need:
  - 150 ml apple cider vinegar
  - ½ cup (100 g) white sugar
  - 100 ml water
  - 1 tbsp. thinly sliced ginger
  - 3 red chillies; deseeded and sliced
  - 2 cloves garlic; thinly sliced

### Directions

1. Start by making the sweet chilli syrup. Place all the ingredients together in a saucepan and boil till reduced by a third.
2. This should not be too thick. If it is reducing too fast, turn down the heat and add a little more vinegar.
3. Cool and store till needed.
4. Once you have made the sweet chilli syrup and it has cooled down.
5. Stir half of it into the prawn meat with the mint and coriander and set aside to marinate for 10 min.
6. Assemble the salad by arranging the lettuce on individual plates, top with a little avo and divide the prawns between the plates.
7. Enjoy immediately.

#### Tips

- Top with a rosette of Japanese mayonnaise and a small spoonful of fish roe