Posted on 3 June 2015

by Christina Soong (Hungry Australian Blog)

Thai Prawn Salad



Ingredients

500 grams prawns, cooked and peeled
100 grams mixed lettuce leaves
2 Lebanese cucumbers or 1 continental cucumber, sliced
1 punnet (200 grams) baby tomatoes, halved
1/2 bunch mint, leaves picked
1/2 bunch coriander, leaves picked
3 spring onions (white part only), sliced thinly
4 tablespoons roasted and roughly chopped peanuts (optional)
2 tablespoons fried shallots (from Asian grocer)
Ingredients - Dressing
1.5 tablespoons fish sauce
1.5 tablespoons grated palm sugar or brown sugar
1.5 tablespoons rice wine vinegar
1 garlic clove, minced or smashed with a mortar and pestle
1 lemongrass stalk (white part only), sliced finely or smashed with a mortar and pestle
3 tablespoons lime juice (juice of 1 fresh lime)
1 Birds Eye chilli, chopped finely

Preparation

1. 1. Combine all salad ingredients in a large serving bowl.
2. 2. Combine all salad ingredients in a small cup and stir briskly to combine.3. Add dressing to salad and mix to combine.
3. 4. Serve immediately.

Cooks Note

(Source)