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Greek Salad with Grilled Prawns



Ingredients

20 or 28 large prawns 2 cloves of garlic
Fresh or dried oregano
1-2 lemons
4 tablespoons of extra virgin olive oil
Balsamic vinegar
Salt and freshly milled black pepper
A large yellow pepper
Half a red onion
2 large ripe vine tomatoes
Half a small cucumber
A Little Gem lettuce [or any crisp lettuce]
A dozen black olives
150g feta cheese

Preparation

- 1 1. Remove the shells from fresh prawns and ensure that they have been deveined. [Or, alternatively, keep a bag of prepared frozen prawns in the freezer for a last minute meal.] 2. To make the marinade, peel and crush the garlic and place in a small bowl. Chop fresh oregano very finely and add a heaped teaspoon to the garlic, or, if you don't have fresh oregano, add a level teaspoon of dried. Grate a little fine lemon zest into the bowl then add 4 tablespoons of lemon juice. Add 4 tablespoons of olive oil and a splash of balsamic vinegar. Season with salt and black pepper and whisk together well.
- 2 3. Spoon half of the marinade over the prawns, turning to coat them all. Put to one side as you prepare the other ingredients.
- 3 4. Peel and finely slice the red onion, halve and slice the cucumber and chop the tomatoes, then place them in a large bowl. Add the olives, halved, and the remainder of the marinade and mix together well.
- 4 5. Wash and chop the lettuce.
- 5 6. Deseed the yellow pepper and remove the stalk, chopping it into 3 or 4 large pieces. Heat a griddle pan, brushed with a little oil, and chargrill them for a few minutes on each

side until they soften. Remove from the pan and cut into pieces.

- 6 7. In the same griddle pan, grill the marinated prawns for 2-3 minutes on each side.
- 7 8. Add the lettuce and yellow pepper to the rest of the salad ingredients, toss together then divide between 4 plates. Roughly chop or break up the feta cheese into pieces and scatter over the salad. Top with the hot grilled prawns.

Cooks Note

A cool fresh Greek salad is the perfect dish to serve for lunch or supper on a hot day, made even better with the addition of juicy grilled prawns and served with lovely pockets of griddled pitta bread.
