

Less than 30 minutes

Serves 4

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Ingredients:

- 1 box (800g) prawns, deveined and heads removed (removing shells is optional)
- 2 tsp (10ml) smoked paprika
- 2 cloves garlic, chopped
- Salt and milled pepper
- Glug oil
- ½ coil (150g) chorizo, sliced

Hot pink sauce:

- ½ cup (125ml) mayonnaise
- ¼ cup (60ml) tomato sauce
- 1 Tbsp (15ml) Dijon mustard
- 1 tsp (5ml) sriracha
- 1 Tbsp (15ml) fresh parsley, chopped
- Juice (30ml) and grated peel of 1 lime
- Worcestershire sauce

- 1 avocado
- 1 head baby gem lettuce
- 3-4 radishes, sliced
- Lemon or lime wedges
- Fresh chives, chopped

Method

1. Toss prawns, paprika and garlic together in a bowl and season well.
2. Heat oil in a pan and fry chorizo for 2-3 minutes until crispy. Remove.

3. Fry prawns in the same pan (in chorizo-infused oil) until bright pink and cooked through, about 4-5 minutes per batch.
4. Set aside to cool.
5. Combine mayonnaise, tomato sauce, sriracha, parsley, lime and a few drops Worcestershire sauce. Season well.
6. Toss prawns in pink sauce to coat well (or save it to drizzle over the whole salad).
7. Use a spoon to scoop smooth chunks of avo flesh out of skin.
8. Layer lettuce, prawns, chorizo, radish and avo in serving glasses or jars.
9. Serve with lemon or lime wedges, garnished with chives.

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