

Under 30 minutes

Serves 8 (as a side)

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Ingredients

- 1 packet (700g) Vannamei prawns, defrosted
- Glug olive oil
- 1 clove garlic, thinly sliced
- Salt and milled pepper
- Juice (60ml) of 1 lemon

Slaw:

- 1 cucumber
- ½ packet (500g) carrots, peeled
- 1 packet (200g) mangetout peas
- ½ red onion, thinly sliced
- 1 packet (100g) mung bean sprouts (optional)
- ¼ punnet (5g) each fresh mint, basil and coriander

Nuoc cham dressing:

- 2 cloves garlic, finely chopped
- 2 red chillies, finely chopped
- ¼ cup (60ml) lukewarm water
- 2 Tbsp (30ml) brown sugar
- 3 Tbsp (45ml) fish sauce
- Juice (60ml) of 2 limes (or 1 lemon)

Method

1. Devein prawns and remove shells, leaving tail part intact.
2. Heat oil in a pan over high heat, add prawns and garlic. Season.

3. Fry prawns for 4-6 minutes until bright pink, taking care not to overcook as they will become dry.
4. Remove from heat, drizzle with lemon juice and set aside to cool.
5. Cut cucumber, carrots and mangetout into matchsticks.
6. Toss veg with red onion, mung bean sprouts and herbs in a large serving bowl.
7. Whisk dressing ingredients together.
8. Add cooled prawns to salad and drizzle with dressing (or serve it on the side).

GOOD IDEA

Make this salad the main event by bulking it up with PnP Asian leaf mix, 2 sliced avocados and a handful of chopped and toasted cashew nuts.

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