



Red Prawn Salad

Made with Life's Good Red Curry Paste

300 - 500 grams peeled green prawns
(pork or chicken strips can be substituted)

2 - 3 tbsp Life's Good Red Curry Paste

(For a milder flavour try 1 - 2 tablespoons of paste)

mixed salad (previously prepared to your taste)

fresh lime juice and fish sauce to taste

Place peeled prawns in a bowl with Life's Good Red Curry Paste. Toss thoroughly until prawns have an even coating of paste. Allow to marinate for 10 - 15 minutes. Preheat wok or BBQ hotplate to very hot. Cook prawns quickly on very high heat until they are solid white in colour. Scatter over previously prepared salad and garnish with a generous squeeze of fresh lime juice and fish sauce to taste. The juice of the cooked prawns combined with the fresh lime juice and fish sauce will dress the salad perfectly!

This dish is quick to prepare, healthy and most importantly - tastes amazing!!

Enjoy !

