

## *Prawn & Avocado Salad*



175g (6 oz.) cooked prawns  
2 tablespoons chopped fresh chives  
5 tablespoons mayonnaise  
1 tablespoon Worcestershire sauce  
2 tablespoons chilli sauce  
salt to taste  
2 avocados, halved lengthwise.  
1 tablespoon lemon juice

To garnish:

Little gem lettuce leaves

1 teaspoon paprika

Pickled red peppers or pimentos.

Prep: 10 mins

1. In a bowl, mix the prawns, chives, mayonnaise, Worcestershire sauce and chilli sauce. Season with salt to taste.

2. Spoon the prawn mixture into avocado halves, and sprinkle with lemon juice. Place avocado halves on lettuce leaves that have been dusted with paprika. Garnish with finely sliced red peppers to serve.