



ESTABLISHED 1983

WONDAREE RECIPES

Recipe based on Taste.com.au
Prawn, mango & avocado salad

PRAWN, MACADAMIA, AVOCADO AND MANGO SALAD

INGREDIENTS

1 cup Wondaree macadamia cooking pieces or whole macadamia slightly roasted under grill

400g cooked tiger prawns

2 ripe mangoes or 1 extra large

2 ripe avocados

150g salad leaves of your choice

Juice of 1 lime, plus lime wedges to serve

2 tablespoons of macadamia oil

1/3 cup finely chopped coriander leaves

Good pinch of Malden salt

1 garlic clove, crushed

1 teaspoon of Dijon mustard

1 long red chilli and sliced finely (if you don't like a bit of heat, remove the chilli seeds!)

1/2 red capsicum finely sliced

Peel and devein the prawns. Chop the mango and avocado into cubes of the same size and set aside.

For the dressing. Mix the lime juice, oil, garlic, mustard, salt, coriander and sliced chilli together.

Put the salad leaves in a large bowl, add the mango, avocado, prawns, capsicum and dressing and gently toss to combine. Top with the roasted macadamias and a sensational taste awaits you!