

Pomelo & Prawn Salad

with a sweet chilli & lime dressing

I was introduced to this fabulous salad at a restaurant in Club Street in Singapore. Fresh juicy pomelo combined with fresh herbs and a sweet spicy dressing. It's got a similar vibe to a green papaya salad.



Ingredients (serves 4)

- 2 pomelos, peeled and cut into segments
- 200g peeled cooked tiger prawns
- 1 red pepper, peeled and finely chopped
- 2 fresh limes
- 1 -2 tbsp sweet chilli sauce
- 2 tsps Thai fish sauce
- 1 tbsp freshly chopped mint
- 1 tbsp freshly chopped coriander
- 75g roasted spiced peanuts

Method

Prepare the pomelo and place in a mixing bowl. Add the prawns, peppers and fresh herbs. Juice one of the limes and mix with the sweet chilli and fish sauce. Cut the other lime into wedges to serve alongside the salad. Add the peanuts to the bowl and pour over the dressing and mix well. Chill before serving. Reserve some of the fresh mint leaves to garnish with lime wedges. This will keep in the fridge for 2-3 days so can be made in advance.



RECIPE BY SHIRLEE POSNER



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