



Avocado, Prawn, and Citrus Salad

SALAD

- 1 Pound Medium Sized Raw (Peeled and Deveined) Prawns – Tails Removed
- 2 Teaspoons Ancho Chili Powder
- 2 Bay Leaves
- 2 Oranges
- 2 Blood Oranges
- 2 Avocados
- ½ Cup Finely Diced Red Peppers
- ½ Cup Finely Chopped Spring Onion
- 1 ½ Tablespoons Fresh Chopped Coriander

DRESSING

- 1/4 Cup Lemon Juice
- 1 Teaspoon Honey
- 2 Dashes of Tabasco
- ½ Teaspoon Crushed Garlic
- ½ Cup Olive Oil
- Salt

DIRECTIONS

- 1) To make dressing, combine the lemon juice, honey, Tabasco, and garlic in a bowl and whisk in the oil. Season to taste with salt and set aside
- 2) To cook the prawns, stir 2 teaspoons of salt, Ancho powder, and bay leaves into a pot of water and bring to a boil. Reduce heat slightly and simmer for about 10 minutes so the water absorbs the flavors of the seasonings
- 3) Add the prawns and cook until just pink and opaque. About 1 minute
- 4) Drain and Ice to stop the cooking process
- 5) Peel the oranges with a small knife, cut out the segments without their skins
- 6) Peel the avocados and cut into slices
- 7) Toss the cooled prawns with the red peppers, spring onions, and coriander. Add the dressing and toss together
- 8) Fan segments and display as desired