

PRAWN LETTUCE CUPS WITH SWEET CHILI MAYO



Serves 4

Ingredients

- 1kg king prawns, cooked and peeled
- 1 Lebanese cucumber, halved and cut diagonally
- 2 baby cos lettuce heads, leaves separated and washed

SWEET CHILLI MAYO

- ½ cup homemade mayo
- 2 tablespoons sweet chili sauce
- Pinch salt

Method

Place all the sweet chili mayo ingredients into a small bowl and give it a good mix until well combined. Serve with your fresh prawns, baby cos lettuce leaves, and cucumber for a fresh, tangy, crunchy delight.

