

Prawn & peach salad with nahm jim

Ingredients

(Serves 4)

- 2 cups bean sprouts
- 2 Lebanese cucumbers, deseeded and diced
- 3 peaches, flesh removed and diced
- 4 spring onions, thinly sliced on an angle
- 2 small cos lettuces cut into quarters length way
- ½ bunch of mint, leaves picked
- ½ bunch of coriander, leaves picked
- ½ bunch basil, leaves picked
- 1 tablespoon olive oil
- 16 large prawns, split down the middle from head to tail

Nahm jim

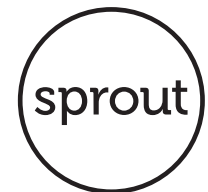
- Juice of 1 lemon
- 1½ tablespoons fish sauce
- 1 tablespoon brown sugar
- 1 garlic clove, finely grated
- 2cm piece ginger, finely grated
- 1 long red chilli, deseeded and finely sliced

Method

1. To make the nahm jim, stir lemon juice, fish sauce and brown sugar in a small bowl until sugar dissolves. Stir through garlic, ginger and chilli.
2. Combine cucumber, peach, spring onion, lettuce, mint and coriander in a large bowl.
3. Heat oil in a large frying pan over high heat. Add prawns and cook for 2–3 minutes each side or until lightly charred.
4. Stir nahm jim and prawns through the salad. Transfer salad to a large platter then serve.



BUY SA.
FOR Christmas.



Recipe courtesy
Sprout Cooking School.