



Sambal King Prawn Cocktail & Avocado Salad with Baby Gem Lettuce

Lunch 15-20 Minutes • Medium Spice • 2 of your 5 a day

12A

Find all your unchilled Market items in bag A.



Avocado



Baby Gem Lettuce



Lemon



Mayonnaise



Sambal Paste



King Prawns

Pantry Items

Salt, Pepper, Tomato Ketchup, Olive Oil, Sugar, Oil

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep. Ingredients in **red** are hot!

Cooking tools

Fine grater, bowl and frying pan.

Ingredients

Ingredients	Quantity
Avocado**	1
Baby Gem Lettuce**	2
Lemon**	1
Mayonnaise 8) 9)	32g
Sambal Paste	30g
King Prawns** 5)	150g

Pantry	Quantity
Tomato Ketchup*	1 tbsp
Olive Oil*	2 tbsp
Sugar*	½ tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	346g	100g
Energy (kJ/kcal)	1526 /365	442 /106
Fat (g)	29.5	8.5
Sat. Fat (g)	5.0	1.5
Carbohydrate (g)	15.1	4.4
Sugars (g)	8.6	2.5
Protein (g)	12.4	3.6
Salt (g)	2.00	0.58

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

5) Crustaceans **8)** Egg **9)** Mustard

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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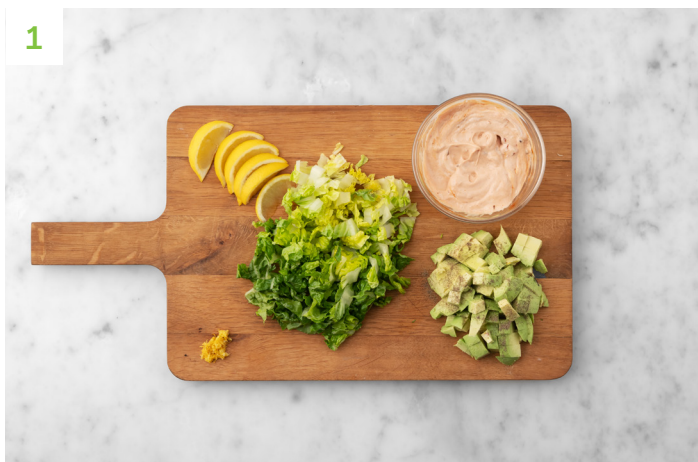
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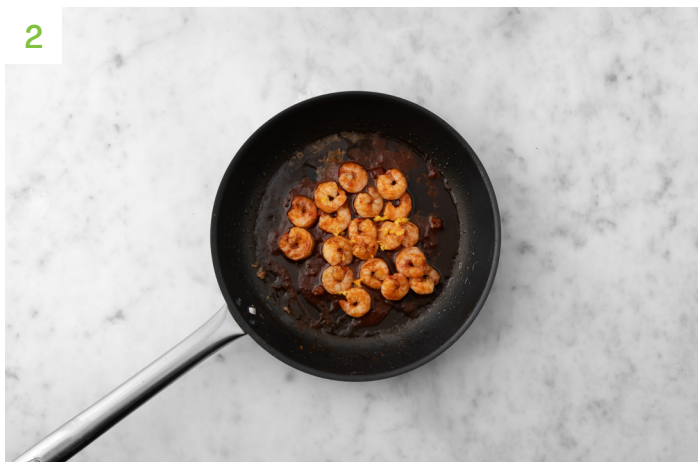
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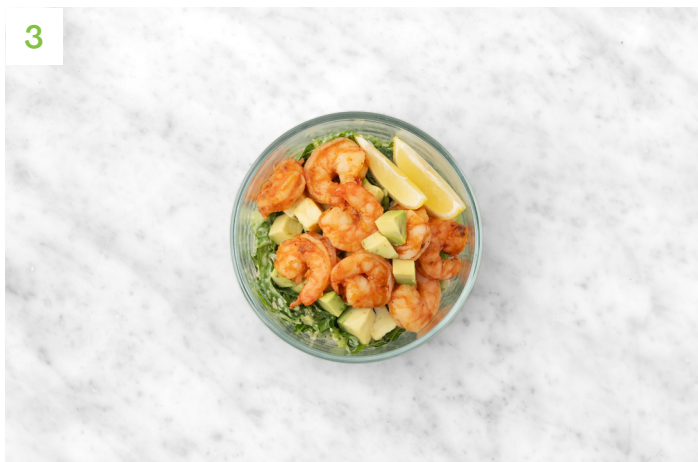
1



2



3



Get Prepped

- Halve the **avocado** and remove the stone. Use a tablespoon to scoop out the flesh in one piece, then cut into chunks. Season with **salt** and **pepper**.
- Trim the **baby gem**, halve lengthways, then thinly slice.
- Zest the whole **lemon**, then juice one **half** and cut the other **half** into wedges.
- In a small bowl, combine the **mayonnaise**, **lemon juice** and **half** the **sambal** (add less if you'd prefer things milder) with the **tomato ketchup**, **olive oil** and **sugar** (see pantry for all three amounts). Mix well until combined.

Pep up your Prawns

- Drain the **prawns**.
- Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **prawns**. Season with **salt** and **pepper** and stir-fry for 4-5 mins.
- Once cooked, stir through the **lemon zest** and the remaining **sambal**, then cook for 1 min more. **IMPORTANT:** Wash your hands and equipment after handling raw prawns. They're cooked when pink on the outside and opaque in the middle.

Lunch is Served

- When you're ready to serve, add the **baby gem lettuce** to a mixing bowl with the **sambal mayo dressing**. Stir until the **lettuce** is fully coated.
- Divide the **lettuce** between 2 serving bowls, then top with the **chopped avocado** and the **sambal prawns**.
- Serve with **lemon wedges** alongside for squeezing over.

Enjoy!