

Prawns & green bean salad

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Looking for quick and easy recipe ideas? This prawn salad takes less than 15 minutes to make. Ideal for lunch on the go.

Ingredients (serves 2)

- 8 cooked prawns
- 1 cup shredded green beans
- 1 tbsp mayonnaise
- Cracked black pepper for serving

Method

Purchase the freshest cooked prawns. Peel the shells back but leave tails intact. Place the prawns in a bowl.

Shred the green beans into thin strips. Blanch the beans in boiling water for about 30 seconds. Drain the beans, then refresh them by dunking in a bowl of icy cold water to stop the cooking process. Remove the beans from the water and place in the bowl with the prawns. Add mayonnaise and season to taste.

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