

Prawn, mango and sugar snap salad with tarragon croutons



Menu course:	Starter
Servings:	4
Preparation time:	20 minutes
Suggested menu text:	A delicious combination of Greenlandic prawns with mango, sugar snaps and tarragon croutons with a garlic and lemon dressing

Ingredients:

300g Royal Greenland cooked and peeled cold water prawns
1 head of crisp lettuce, rinsed and torn into bite size pieces
125g sugar snaps, cut into half diagonally
1 mango, peel, remove core and slice finely
250g tomatoes, diced
4 tablespoons sesame oil
1 clove of garlic, crushed
4 tablespoons of lemon juice
3 slices of white bread, diced
4 tablespoons olive oil
1 teaspoon fresh tarragon, finely chopped
Salt and pepper

Preparation:

Combine the diced bread with olive oil, tarragon, salt and pepper in a bowl. Mix well and then spread on to a baking tray. Bake in a preheated oven at 185°C for 8 minutes, until crispy (this can be done in advance).
Mix sesame oil, garlic and lemon juice in a bowl. Place prawns, lettuce, sugar snaps, mango and plum tomatoes on a plate and drizzle with sesame oil/garlic/lemon juice dressing. Sprinkle with the croutons before serving.