

# Chicory with Smoked Salmon & Prawns



**Serves 2    Prep 15 mins**

**Cooking 30 mins**

**Easy**

## **Ingredients**

3 - 4 heads of chicory  
180g smoked salmon slices  
25g small prawns or brown shrimp  
1 hard-boiled egg  
25g finely chopped parsley  
1 tomato, chopped finely  
1/2 lemon, juice only  
2 tbsp mayonnaise  
1 tsp paprika (cayenne pepper – optional)

1. Cook the chicory in a little water with the lemon juice until soft - about 25 mins. Drain well.
2. Mix the mayonnaise with the paprika or cayenne.
3. Wrap each chicory in a piece of smoked salmon
4. Separate the egg yolks and whites and push through a sieve.
5. Decorate the ends of the chicory with a little of the mayonnaise.
6. Serve each piece of chicory with the sprinkled egg, parsley, tomato and prawns.
7. Serve with some crusty bread, baby new potatoes or croquettes