

Prawn Cocktail Subs



Serves 2

Prep 10 mins

No Cook

Easy

Ingredients

50g light mayonnaise
2 tbsp tomato ketchup
splash of Tabasco sauce (optional)
200g pack cooked and peeled prawns
2 soft sub or hot dog rolls
1 little gem lettuce, shredded
finger-length chunk of cucumber, finely chopped
1/2 avocado, peeled, stoned & finely chopped
juice of 1 lemon
small handful of cress
small bag of prawn cocktail crisps, to serve

1. Mix the mayonnaise and ketchup together. Add the Tabasco and some seasoning, and stir through the prawns. Slice the rolls as you would for a hot dog, and spoon in the prawns.
2. Mix the avocado with a little lemon juice (to stop it browning), then mix with the lettuce, cucumber, cress and a little more lemon juice. Serve with the subs, some prawn cocktail crisps and extra Tabasco (for those who want it).