

Prawn Cocktail with Smoky Mayonnaise



Serves 4 Prep 35 mins

No Cook

Easy

Ingredients

120g mayonnaise (whole-egg)

½ teaspoons smoked paprika (+ extra to sprinkle)

1½ teaspoons lemon juice

½ teaspoon sea salt (smoked or regular)

16 prawns (cooked, about 1kg, peeled)

1 avocado (cut into 1cm cubes)

1 tablespoons olive oil

½ iceberg lettuce (finely shredded)

1 cucumber (Lebanese, peeled, halved, seeds removed, finely chopped)

3 spring onions (thinly sliced on an angle)

1. Combine the mayonnaise, smoked paprika, lemon juice and 1/2 teaspoon smoked or regular salt in a small bowl. Cover and chill until serving.
2. Season prawns with the remaining salt and some pepper, then set aside. Toss avocado with olive oil and season with sea salt and black pepper. Set aside.
3. Divide lettuce among 8 serving glasses. Top with avocado, cucumber and most of the spring onion. Arrange prawns on top and finish with a generous dollop of the smoky mayonnaise.
4. Sprinkle prawns with remaining onion and some smoked paprika and serve.