



Prawn, Bean & Almond Salad

Serves 2 Prep 10 mins Cooking 10 mins Easy

Ingredients

100g green beans, topped & tailed 1/2 bulb fennel, finely sliced 2 tbsp chopped chives
1 tbsp sherry vinegar or red wine vinegar 220g cooked peeled prawns toasted flaked
almonds 2 slices sourdough or ciabatta

1. Cook the green beans in salted water for 3 - 4 mins - they should be cooked but with some bite. Rinse in cold water and drain. Put in a bowl with the fennel and chives and add 2 tbsp olive oil and 1 tbsp sherry vinegar. Add the prawns and toss well. Taste and adjust the dressing if you need to. Sprinkle with the almonds and serve on top of the toast, which will soak up any extra dressing.