Prawn Rolls

SERVING
4 people

COOK TIME
15 min



Ingredients

300g tiger prawns, cooked and peeled

1/3 cup whole egg mayonnaise

3 shakes of tabasco sauce

¼ red onion, finely minced

2 tbsp chopped chives, plus extra for sprinkling

1 tsp lemon juice

¼ tsp salt

¼ tsp black pepper

200g Simply Salads Shredded Iceberg

4 brioche hot dog rolls

1 tbsp butter

Method

Chop prawns into large chunks. Place in a bowl along with mayonnaise, tabasco, red onion, chives, lemon juice, salt and pepper. Stir well and chill until other components are ready.

Trim each side of the brioche buns. Melt butter in a frypan over medium heat and toast each side. Slice buns down the centre ready for filling.

Stuff rolls first with lettuce, topped with the prawn mix. Sprinkle with extra chives.