



# Prawn & Avocado Salad with Lime and Dill Dressing

## Ingredients

- 500gr Prawns, deveined
- 3 Ripe Avocados, stoned, peeled and thinly sliced
- Fancy lettuce leaves separated, washed, dried and torn

### Prawn Marinade

- 60ml [Wild Appetite Pineapple & Rum Marinade](#)
- 15ml [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#)
- Salt and pepper to taste
- [Wild Appetite Lime & Dill Dressing](#) to serve



## Method

Peel the prawns leaving the tail intact.

Allow the prawns to marinate for at least 30 minutes in the [Wild Appetite Pineapple & Rum Marinade](#).

Pan fry the prawns in [Wild Appetite Toasted Garlic Bread Dipper](#).

Place the cooled grilled prawns, sliced avocado and lettuce on a platter.

Pour over the [Wild Appetite Lime and Dill Dressing](#) and serve.