



**PRAWN THAI
PESTO SALAD**



PRAWN THAI PESTO SALAD



Prep time



Cook time



Serves

A Recipe by OzHarvest

NEED

300g leftover
cooked prawns

1 lime

1 chilli

1 bunch of herbs
(we've used mint,
basil and coriander)

300g Noodles (egg
or rice based)

1 Tbsp of fish sauce

1/2 Tsp grated ginger

1 Tbsp sesame oil

100ml vegetable oil

75g of cashews (or
any nuts you have)

1 Tbsp sesame
seeds (optional)

1 Tbsp. of crispy
shallots (optional)

A quick no fuss recipe to use up any leftover prawns this festive season, turning them into a fresh Thai inspired salad.

HOW

1. In a bowl place noodles and cover with boiling water. Set aside to soften.
2. Toast sesame seeds in a dry fry pan until lightly golden. Set aside to cool.
3. To make the pesto dressing add the vegetable oil, herbs, chili, cashews, sesame seeds, fish sauce, sesame oil, grated ginger and the juice and zest of the lime into a small food processor and blend until smooth.
4. Slice the leftover prawns in half, length ways. Drain noodles and mix with the pesto and prawns.
5. Divide into bowls and garnish with any remaining fresh herbs and crispy shallots.
6. Enjoy!



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**