



*Chilli prawn, cucumber
and avo jars
with
pinkish mayo*

Ingredients:

*cubed cucumber
cubed firm but soft avo
peeled and deveined prawns
butter and canola oil for frying
chilli flakes
1 cup mayo and 3 squirts of tomato sauce*

- *Cut the cucumber into 1 x 1 cm blocks and add to jar*
- *Cut the avo into 1 x 1cm blocks and add to jar on top of cucumber, season with Maldon salt and black pepper*
- *Add the butter (1 tbsp) and canola oil (2 tbsp) to a frying pan*
- *Add the uncooked prawns, sprinkle with chilli flakes and cook for about 4 minutes until cooked. Leave to cool and add to the jars...*
- *Mix the mayo and tomato sauce, it needs to have a light pink colour... You can also add a little bit of castor sugar (1/2 teaspoon)...*
- *Refrigerate until needed....*

Recipe card from the kitchen of



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