



Grill Prawn Salad

2 Servings



Easy



up to 10 Min.



Ingredient

- 150 g Medium Prawns (peeled and deveined)
- ¼ each Red, Yellow and Green Capsicum (de-seeded and diced)
- 1 - 2 Pieces Garlic Cloves (chopped)
- 1 tsp Olive Oil
- Salt
- 75 g FunFoods Zer0Fat Dressing Smokey Pineapple
- 1 small Onion (diced)
- 1 small Bunch Green Leafy Lettuce (shredded)

- 1 In a bowl, add prawns, capsicum, garlic, 1 tsp olive oil and salt. Mix well and place it in refrigerator for 15 minutes
- 2 Heat remaining oil in a non-stick griddle (medium flame). Place above marinated prawns and capsicum on hot griddle and cook for 2-3 minutes or until prawns are cooked
- 3 In a bowl, add cucumber, onion, lettuce, above grilled prawns & capsicum and smokey pineapple dressing. Mix well and serve



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