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Prawn, asparagus and baby salad leaves with Salsa Verde

The Hilton

Serves 4 people

Ingredients – Salsa Verde

Italian flat-leaf Parsley (1/2 bunch)
Mint leaves (1/4 bunch)
Basil leaves (1/2 bunch)
Drained capers (1 Tbs)
1-2 cloves crushed garlic
½ lemon – juiced
Salt and pepper
Olive oil

Method

Pick all herbs off their stalks. Either hand chop or place herbs in a food processor with capers and garlic. Process until fairly fine then slowly add lemon juice, olive oil and salt/pepper.

The Salsa should have a fairly runny consistency.

Ingredients – Prawn and Asparagus

20 butterflied & deveined raw prawns
2 bunches blanched or grilled asparagus spears, cut on the bias.
1 punnet blanched snow peas, cut on the bias.
1 punnet cherry tomatoes, halved if large.
Assorted baby salad leaves e.g. baby mache, baby watercress, baby celery leaves, baby beetroot leaves

Method

Using cooking scissors snip the assorted baby salad leaves from their stalks.
Panfry or chargrill prawns, then season.

To assemble salad

Place asparagus, snow peas, cherry tomatoes and prawns into a mixing bowl. Add a small amount of Salsa Verde to moisten salad ingredients, and then gently mix ingredients.

Place ingredients onto a serving platter, then drizzle more Salsa Verde around the salad.

To finish, add freshly cut assorted baby salad leaves.