

## **Prawn, avocado and watercress salad**

### **Ingredients**

- 1 Bag of Prawns
- 100g watercress
- 1 large ripe avocado
- 4 radishes, finely sliced
- 1 tsp apple cider vinegar
- 1 tbsp rapeseed oil or extra virgin olive oil
- 1 tsp sea salt flakes

### **Method**

1. Prepare prawn/ langoustine as directed on packaging
2. Place the watercress and sliced radish into a large shallow bowl, toss gently with the vinegar
3. Halve the avocado and remove the stone. Cut into cubes or slices, whichever you prefer.
4. Place salad and avocado onto serving plates and arrange prawns/ langoustine on top. Drizzle with oil and sprinkle with flaky sea salt.
5. Toasted seeds would be an excellent addition and add an extra nutritional burst to this salad.