



## Prickly Pear BBQ Sauce Grilled Prawn Salad (courtesy of @lelittlegourmand)

Serves 4

Prep Time: 8 hours

### Ingredients

500g prawns, deveined, deshelled and tails on  
1 cup Jars of Goodness Prickly Pear BBQ Sauce  
2 tbsp olive oil  
1 packet snow peas, sliced in half, blanched  
1 packet cherry tomatoes, sliced in half  
1/2 cup white cabbage  
1/2 cup purple cabbage  
4 pcs radish, finely sliced  
1/4 cup mint

### To Garnish

Spring onions, sliced  
Black and white sesame seeds  
Red chillies, sliced  
Microgreens

Salad Dressing: Jars of Goodness Coriander Lime Vinaigrette

### **METHOD**

Marinate your prawns for 30 mins with the Jars of Goodness Prickly Pear BBQ Sauce.

In a pan on high heat, add oil and sauté your prawns 1 to 2 minutes per side until just opaque and cooked through, turning them with tongs.

Once ready set aside.

Toss all the remaining ingredients in a bowl, add your prawns and drizzle the salad dressing over, top with garnishing.