

Ingham Road **SEAFOOD**

Sesame Coconut Prawns **With Mango Salsa**

Ingredients:

12 Green Ex-Large Prawns
(Peeled, Tail On)

Salt & Pepper

Plain Flour
(for Dusting)

1 Egg
(Beaten)

1 Cup Sesame Seeds

1 Cup Coconut Threads

1 Mango
(Peeled & finely diced)

1/2 Small Spanish Onion
(Finely diced)

2 tbsp chopped Coriander

Juice of 1 Lime

2 tbsp Olive Oil



Mix the mango, onion, coriander & lime juice in a bowl and season to taste.

Butterfly the prawns and dust with salt, pepper and flour. Dip them in egg & allow the excess to run off. Mix the sesame seeds and coconut threads together and dip the prawns in the mix.

Heat the olive oil in a fry-pan. Add the prawns and fry over a high heat for 1-2 minutes on each side until golden. Top prawns with a generous spoonful of mango salsa & serve immediately.