

Thai herb & cabbage prawn salad with red chilli dressing



Thai herb & cabbage prawn salad with red chilli dressing

Preparation 25 mins | Serves 4

4 cups (about $\frac{1}{2}$ medium) finely shredded Chinese cabbage
3 cups (about $\frac{1}{4}$ cabbage) finely shredded red cabbage
2 carrots, peeled and shredded lengthways
4 green onions (shallots), trimmed and thinly sliced diagonally
1 large Lebanese cucumber, halved lengthways, deseeded and sliced
 $\frac{3}{4}$ cup coriander leaves
 $\frac{3}{4}$ cup mint leaves
 $\frac{3}{4}$ cup Thai basil leaves
12 large cooked prawns, peeled and deveined
 $\frac{1}{3}$ cup chopped salted peanuts
Lime wedges, to serve

Red chilli dressing:

3 long red chillies, deseeded and chopped
 $\frac{1}{4}$ cup lime juice
2 tbs fish sauce
1 tbs peanut oil
1 tbs sesame oil
1 tbs caster sugar

STEP 1 To make the red chilli dressing, place all ingredients into a small food processor. Process until the chillies are finely chopped. Set aside.

STEP 2 Place cabbage, carrots, green onions and cucumber into a large bowl. Drizzle with half the dressing and toss to combine.

STEP 3 Toss through coriander, mint and Thai basil. Divide salad between serving bowls. Arrange 3 prawns on each salad bowl. Sprinkle with roasted peanuts. Serve with remaining dressing and lime wedges.