

warm prawn, rocket and feta salad

summer



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EST 1981, SYDNEY FISH MARKETS PYRMONT

Warm prawn, rocket and feta salad

Serves 6

4 spring onions (scallions), chopped
4 Roma (plum) tomatoes, chopped
1 red capsicum (pepper), chopped
400g (14 oz) tin chickpeas, drained
1 tablespoon chopped dill
3 tablespoons finely shredded basil
60ml (1/4 cup) extra virgin olive oil
60g (2 oz) butter
1 kg (21b 4 oz) prawns (uncooked),
peeled and deveined, tails intact
2 small red chillies, finely chopped
4 garlic cloves, crushed
2 tablespoons lemon juice
300g (2 bunches) rocket (argula)
150g (5 oz) feta cheese

Put the spring onion, tomato, capsicum, chickpeas,
dill and shredded basil in a large bowl and toss together well.

Heat the oil and butter in a large frying pan or wok, add the prawns
and cook, stirring, over high heat for 3 minutes. Add the chilli and garlic
and continue cooking for 2 minutes, or until the prawns turn pink.
Remove the pan from the heat and stir in the lemon juice.

Arrange the rocket leaves on a large serving platter, top with
the tomato and chickpea mixture, then the prawn mixture.
Crumble the feta cheese over the top, then serve.

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