

## Spicy Grilled Prawn and Pineapple Salad



### Ingredients

- |   |                           |
|---|---------------------------|
| 1 kg fresh prawns, peeled and deveined, tails left on | <b>For the dressing</b>   |
| 1 tbsp olive oil                                      | 1 lime, zested and juiced |
| 1 tsp salt  | 1 tbsp red wine vinegar   |
| 1 tbsp Cajun spice mix                                | 1/3 cup avocado oil       |
| 1/2 fresh pineapple, peeled and cut into batons       | 1 tsp brown sugar         |
| 1 large bag rocket / mixed leaf salad                 |                           |
| 1/2 punnet cherry tomatoes, quartered                 |                           |
| 1 avocado, peeled and sliced                          |                           |
| 3 radishes, thinly sliced                             |                           |

### Directions

- Step 1 – Combine the prawns with the olive oil, salt and Cajun spice mix (we recommend Smokey Joe’s Cajun Spice Rub) and set aside to marinate for at least 1 hour. Bring to room temperature before grilling.
- Step 2 – To make the dressing, combine the lime zest and juice with the rest of the ingredients in a small bowl and whisk well to combine. Set aside.
- Step 3 – Preheat the BBQ to high heat (230° to 260°C). Ensure the grills are clean. Once the BBQ has reached temperature, place the pineapple batons onto the grill and cook for approximately 3 minutes on each side, or until the pineapple is lightly charred with grill marks. Cut into large chunks, removing the core sections, set aside and allow to cool slightly.
- Step 3 – Grill the prawns on each side, directly on the grill for around 4 minutes or until cooked through.
- Step 4 – Assemble the salad by tossing the salad leaves, tomatoes, avocado, radish and pineapple chunks together with the dressing and arrange on a large platter. Top with the prawns and serve immediately.

