

Yum Som-O: Thai pomelo and prawn salad

Total time **30 min mins** 20 mins preparation time **3 mins** cooking time **7 mins** cooling time

Nutritional facts (per portion):
930 kJ / 222 kcal

Fat: **13.1 g** Protein: **18.4 g**
Carbohydrates: **11.4 g**

INGREDIENTS

2 portion(s)

100 g	pomelo or grapefruit
50 g	red onion
30 g	carrot
3	sprigs of coriander
1	sprig of basil
1	sprig of mint
6	king prawns or tiger prawns, peeled and deveined
1	stalk lemongrass
5 g	garlic
1 tbsp	<u>Kikkoman Toasted Sesame Oil</u>
1 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1 tbsp	coconut milk
2 tsp	fish sauce
1 tbsp	roasted nuts, crushed (peanuts or cashews)
1 tbsp	fried onions
8	cos lettuce leaves

PREPARATION

Step 1

6 king prawns or tiger prawns, peeled and deveined - **1** stalk lemongrass - **5 g** garlic - **1 tbsp** Kikkoman Toasted Sesame Oil - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** coconut milk - **2 tbsp** fish sauce

If the prawns are large, cut them into bite-sized pieces (about 4 pieces each). Finely mince the lemongrass and garlic. Heat the Kikkoman Sesame Oil in a frying pan. Add the garlic and lemongrass and sauté until fragrant. Add the prawns and stir-fry until cooked through (about 3 min). Turn off the heat. Add the Kikkoman Soy Sauce, coconut milk and fish sauce. Mix well to combine with the pan juices. Transfer to a bowl and allow to cool to room temperature.

Step 2

100 g pomelo or grapefruit - **50 g** red onion - **30 g** carrot - **3** sprigs of coriander - **1** sprig of mint - **1** sprig of basil

Peel the pomelo or grapefruit and cut into bite-sized pieces. Thinly slice the red onion and soak briefly in water to reduce sharpness. Julienne the carrot. Wash the coriander, mint and basil. Tear into pieces, reserving a small amount for garnish.

Step 3

8 cos lettuce leaves - **1 tbsp** roasted nuts, crushed (peanuts or cashews) - **1 tbsp** fried onions - Reserved herbs

Combine the cooled prawns from step 1 and sauce with the pomelo, vegetables and herbs from step 2. Refrigerate for about 10 min. Arrange the cos lettuce leaves on a serving plate. Place the salad on

top and garnish with the crushed roasted nuts, fried onions and reserved herbs. Serve immediately.