



## RECIPE

# Coconut Prawns with Mango Salsa



### Ingredients

8 large green prawns, peeled and deveined  
2 limes  
½ teaspoon salt  
½ teaspoon pepper  
3 cloves garlic, peeled and chopped  
1 egg yolk  
1 cup shredded coconut  
1 cup coconut oil

#### **Salsa:**

1 mango, finely diced  
½ teaspoon salt  
½ teaspoon pepper  
1 small bunch coriander  
1 lime, juiced

### Method

Place the prawns in a bowl and squeeze the limes over the prawns. Add salt, pepper and garlic to the prawns.

Place the egg yolk and coconut in separate bowls. Dip the prawns in the yolk and then coat with coconut. Repeat until all the prawns have been coated.

Heat oil in a pan. Fry prawns until golden brown.

#### **To make the salsa:**

Place the chopped mango in a bowl, add remaining ingredients and stir to combine.

Serve the prawns with the salsa.

*Serves 4*