

Christmas treat

Serves
6

Prep Time
15
mins

Cook Time
10
mins



Perfect with...
Crunchy Salad and Rustic Wheaten

"Make a meal of my classic prawn cocktail – scoop the prawns onto a bed of crisp Crunchy Salad and serve with a slice or two of wholesome Rustic Wheaten smeared thick with Irish butter."

€1.29 EACH
€1.49 EACH

Great value

Juicy, spicy
seafood starter...

Garth McColgan

Prawn Cocktail with a Sweet and Chilli Twist

Ingredients (serves 6)

- 2 packets Jumbo King Prawns, frozen (plus the juice)
- 1 head Iceberg Lettuce
- 1 lemon, cut in wedges
- 1 packet Sweet and Spicy Stir Fry Sauce
- 2 packets Coconut, Lemongrass and Chilli Sauce
- 3 fresh tomatoes, de-seeded and cut into 2cm strips
- ½ cucumber, de-seeded and cut into 2cm strips

Method

1. To defrost the prawns, put them in a bowl and leave in the fridge overnight.
2. Empty the coconut, lemongrass and chilli sauce packets into a pot and bring to the boil.
3. Add the prawns (and juices) and remove from the heat.
4. To serve, mix the tomato and cucumber batons together.
5. Tear off the leaves of the lettuce to make 'bowls'.
6. Divide the prawns into the 'bowls' and top with a spoon of sweet and spicy sauce.
7. Garnish with the tomato and cucumber batons.
8. Serve with a thick slice of wholemeal bread, smothered in butter.



Aldi ingredients



Jumbo King Prawns
€2.99 EACH
180g, €16.61 per kg



Sweet and Spicy Stir Fry Sauce
79c EACH
150g, €5.27 per kg



Coconut, Lemongrass and Chilli Sauce
79c EACH
150g, €5.27 per kg



Iceberg Lettuce
See in store for price*



Lemons
See in store for price*



Tomatoes
See in store for price*



Cucumber
See in store for price*

*Fresh produce prices can vary. Offers available for a limited time only, subject to availability.