

PRAWN, POTATOES, GREEN BEANS AND MINT PESTO



Serving: 4

Cooking Time: Not Specified

Prep Time: 30 min

INGREDIENTS

- 4 potatoes, peeled, boiled and quartered

- 250g green beans, blanched
- 400g prawn tails, blanched
- Mint pesto
- 40g fresh mint
- 25ml (5 tsp) flaked almonds, plus extra for garnish
- Juice of ½ lemon
- 1 garlic clove
- 80ml (1/3 cup) olive oil
- Salt and freshly ground black pepper, to taste

INSTRUCTIONS

Put the potatoes, beans and prawns into a mixing bowl. For the pesto, put the mint and almonds into a food processor and process until finely chopped. Slowly add the lemon juice, garlic and olive oil and work until all is well combined. Adjust the seasoning. Spoon the pesto over the prawn and mix to combine. Serve as a side salad or a light lunch.