

Avocado and King Prawn Sandwich



Prep time: 5 minutes
Cooking time: 5 minutes
Serves: 2

Ingredients

- 100g Cooked King Prawns
- 1 Avocado, halved, peeled and diced
- 1 tbsp each Mayonnaise, Creme Fraiche, and Tomato Ketchup
- 1 Spring Onion, finely sliced
- Handful of Watercress
- 1/4 Lemon, juice
- 2 Ciabatta Rolls, cut in half

Alternative Fish

- Coldwater Prawns
- Langoustines

1. Mix together the prawns, avocado, mayonnaise, spring onions, creme fraiche and ketchup.
2. Season and add the lemon juice.
3. Spoon the filling on to the ciabatta slices, add a little watercress, then top with another slice of ciabatta.