Sesame Seafood Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

What you need for the salad. The flesh of 2 Mangoes diced pieces The flesh of 2 Avocados diced pieces 1 Hot Chilli seeded & chopped 2 Moreton Bay Bugs cleaned & chopped into bite sized pieces 500 grams of fresh cooked Prawns peeled and cut into bite sized pieces 1 scoop of roasted & salted Macadamias Juice of half a Tahitian Lime For the dressing. Half a cup of good quality Olive Oil Quarter a cup of White Vinegar 1 tablespoon of Sesame Oil 1 tablespoon of Soy Sauce 2 tablespoons of White Sugar

Instructions

Put all of the dressing ingredients into a microwave safe jug and place in the microwave for 30 seconds on high. Give it a good whisk and place in the fridge or freezer until it is ice cold. Give it a quick whisk just before adding to the salad ingredients. Mix desired amount of dressing with all the salad ingredients and serve. It's that easy. Serves 4 and your in heaven. I hope you enjoy it as much as we have :)