

# Prawns with Pineapple & Cucumber Pickle

**Serves:** 4

**Preparation time:** 15 minutes

**Cooking time:** 15 minutes

## Ingredients

### Coles

20 large Prawns (cooked & peeled)

60ml white vinegar

150g caster sugar

5g saffron

60ml water

### Astee Grocer

¼ cup fish sauce, ¼ coconut cream, salt and chilli flakes

### Brandon Park Fruit & Vegetable

½ sweet pineapple, 1 Lebanese cucumber

1 red chilli (deseeded and thinly sliced)

2 cloves garlic (peeled and thinly sliced), 20g sesame seeds (toasted)



## Method

Cut the pineapple into thin slices, roughly 2cm in size.

Deseed and slice the cucumber long ways keeping the skin on. Deseed and thinly slice the chilli, then thinly slice the garlic. Place all into a bowl with the sesame seeds.

In a saucepan, make the pickling liquor with the sugar, vinegar, water and saffron. Pour over the prepared vegetables.

Sauté the prawns over a high heat. Add the fish sauce and coconut cream. Serve with the pineapple and cucumber pickle.



Free WIFI available



/brandonparkvic



@brandonparkcentre

Visit our website for more details

[brandonparkcentre.com.au](http://brandonparkcentre.com.au)

**Brandon  
Park**