

## Classic Caesar Salad with Barbecue chilli prawns

### Ingredients

800g large, unpeeled raw prawns

3 tbsp sweet chilli sauce

2 tbsp soya sauce

2 crushed garlic cloves

100g smoked streaky bacon chopped

1 head of romaine lettuce leaves separated

6 tbsp Caesar dressing

25g parmesan finely grated



### Method

Peel prawns, mix sweet chilli sauce, soya sauce, garlic and ginger to a large non metallic bowl.

Mix and chill in fridge for 15 minutes.

Heat a fry frying pan until hot, dry fry the bacon for 5 minutes, turning occasionally until cooked through.

Divide the lettuce onto plates.

Top with prawns and add with rest of contents.

Sprinkle cheese on top.