

## Callum Hann's Coconut Prawns with Mango, Cucumber and Mint Salad

Appliance: Philips Airfryer XXL

Serves: 4 (light lunch or entrée)

Prep time: 15 minutes

Cook time: 4 minutes

### Ingredients:

- 1 ½ Tablespoons fish sauce
- 1 ½ Tablespoons brown sugar
- 1 Long red chili, finely sliced
- 3cm Piece ginger, finely grated
- 1 Bunch mint, leaves picked
- 1 Bunch coriander, leaves picked
- 1 Cup bean sprouts
- ¼ Cup plain flour
- 1/3 Cup roasted peanuts
- ½ Cup shredded coconut
- ½ Cup breadcrumbs
- Juice of 2 limes
- 2 Eggs, whisked together
- 2 Lebanese cucumbers, finely shaved with a vegetable peeler
- 2 Green mangoes, thinly sliced
- 12 Large prawns, peeled (tails intact) and deveined

### Method:

1. To make the dressing, whisk lime juice, fish sauce, brown sugar, chili and ginger together in a bowl until sugar dissolves.
2. Combine cucumber, bean sprouts, coriander, mint, mango and peanuts. Pour over dressing and mix gently to combine.
3. Combine coconut and breadcrumbs on a large plate. Place flour and beaten eggs onto separate plates. Coat prawns in flour, then egg, then coconut mixture.
4. Set Airfryer XXL to 200C. Cook for 3-4 minutes or until prawns are lightly golden and just cooked through. Serve prawns with mango, cucumber and mint salad.