

Prawn Cocktail Baguette

Serves:
6

Prep time:
20 mins



INGREDIENTS

- 20 XL cooked tiger prawns | Macquarie Seafood
- 1 lrg celery stick, finely diced | Panetta Mercato
- 1 tbs chopped fresh chives | Panetta Mercato
- 2 tsp seafood sauce | Macquarie Seafood
- 1 tbs lemon juice
- 1-2 tsp tabasco sauce, optional
- 1 baguette breadstick | Bakers Delight
- Butter for spreading
- 1 baby gem lettuce | Panetta Mercato

METHOD

1. Peel and de-vein prawns, dice roughly and place in a bowl. Add celery to the prawns, along with chopped chives, seafood sauce, lemon juice and tabasco sauce. Mix well.
2. Cut the heel ends off the bread stick slice the middle part into 6 even rolls. Spread with butter.
3. Divide the prawn mixture between the rolls, place on a serving platter and enjoy.