

Garsons

Growing since 1871



Madagascan Tiger Prawns & Asparagus Salad

BBQ Madagascan Tiger Prawns served on a bed of fresh **Asparagus** and **mixed lettuce leaves**, drizzled with delicious Mays & Green **French Salad Dressing**.



BBQ Madagascan Tiger Prawns

GarsonsRecipes



Ingredients - Serves 6 (starter)

6 Madagascan Tiger Prawns
Handful of PYO asparagus
Mixed lettuce leaves
6 plum tomatoes
Mays & Green French salad dressing
Olive oil and lemon
Cornish sea salt and pepper



Cooking Instructions

MADAGASCAN TIGER PRAWNS & ASPARAGUS SALAD

1. Rinse the asparagus thoroughly, drizzle with olive oil.
2. Wash and slice the lettuce and tomatoes.
3. Place the prawns on the BBQ, sprinkle with sea salt and cook for 5 minutes.
4. Turn the prawns, add the asparagus and cook for a further 5 minutes.
3. Serve the asparagus and prawns on the mixed salad, drizzled with French salad dressing and a squeeze of lemon - tuck in!

POULTERS FISHMONGERS. Our fishmongers specialise in local south coast fish, line caught from sustainable sources. Tiger prawns, langoustine and other specialities complete our range.

GREAT FISH TO BBQ include Sardines, Mackerel and Sea Bass. Salt the fish for 5 minutes on each side to stop the skin sticking to the BBQ.

GARDEN CENTRE BBQ'S are stocked throughout the year along with cooking utensils, covers and other accessories. Our helpful staff are always on hand to advise.



ASPARAGUS SEASON

At Garsons **Pick Your Own Farm** we grow Geynlim and Franklym varieties of asparagus, available from **early May to mid June**. Asparagus is also stocked in our farm shop, along with the delicious Mays & Green French salad dressing.

All items are subject to availability

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