

Australian Prawn Panzanella Salad



24 large green Australian Prawns
6 slices ciabatta cut into thick slices
Olive oil for brushing
1 clove garlic, halved
Sea salt & freshly cracked black pepper
1 lebanese cucumber peeled & sliced
1 small red onion, thinly sliced
500g mixed cherry tomatoes, halved
Fresh basil to serve

Dressing

1/2 cup red wine vinegar
1/2 cup olive oil
1 teaspoon fennel seeds, ground

Method

Preheat a barbeque or grill plate over a high heat. Peel & devein the prawns, leaving the tails intact. Brush the bread & prawns with oil, rub with garlic & season with salt & pepper. Cook for 2-3 minutes each side or until bread is charred & prawns are cooked through.

Allow to cool slightly.

Place cucumber, onion, tomatoes, prawns & bread into a bowl, season with salt & pepper & pour over dressing.

Toss to combine & allow to stand for 10-15 minutes. Top with fresh basil to serve.

To make the dressing: Place vinegar, oil & fennel seeds into a small bowl & mix to combine.