

## A 15 Minute Garlic King Prawn Salad

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**TIME**  
**15 min**

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### INGREDIENTS

200g king prawns, peeled and deveined  
2 cups mixed salad greens (e.g., arugula, spinach, and romaine)  
1 cup cherry tomatoes, halved  
1 cucumber, sliced  
2 cloves garlic, minced  
2 tablespoons olive oil  
Juice of 1 lemon  
Salt and pepper to taste  
Fresh parsley, chopped (for garnish)

### DIRECTIONS

1. Prepare the : Ingredients: Start by washing and chopping your vegetables. Halve the cherry tomatoes, slice the cucumber, and chop the parsley. Having everything ready will make the cooking process smoother.
2. Cook the : Prawns: In a large skillet, heat the olive oil over medium heat. Add the minced garlic and sauté for about 30 seconds until fragrant. Be careful not to burn the garlic, as it can turn bitter.
3. Add the : Prawns: Toss in the king prawns and cook for about 3-4 minutes, or until they turn pink and opaque. Season with salt and pepper to taste.
4. Assemble the : Salad: In a large bowl, combine the mixed salad greens, cherry tomatoes, and cucumber. Drizzle with lemon juice and toss gently to combine.
5. Top with : Prawns: Once the prawns are cooked, place them on top of the salad. Garnish with fresh parsley and serve immediately.

### TIPS FOR SUCCESS

**Use Fresh Prawns:** Fresh prawns will give you the best flavor.

**If using frozen,** make sure to thaw them completely before cooking.

**Experiment with Dressings:** While the garlic and lemon dressing is fantastic, feel free to try different dressings like a balsamic vinaigrette or a spicy sriracha sauce for a kick.

**Add Crunch:** For extra texture, consider adding nuts like sliced almonds or walnuts, or even some crispy croutons.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/a-15-minute-garlic-king-prawn-salad/>