



## Marinated Mushroom, Prawn & Avocado Cocktail Serves 4

**½ cup extra virgin olive oil**  
**2 tbs red wine vinegar**  
**2 tsp Dijon mustard**  
**Pinch caster sugar**  
**2cm piece ginger, peeled, grated**  
**400g button mushrooms, trimmed**  
**6 cos lettuce leaves, shredded**  
**24 cooked medium king prawns, peeled,  
deveined, tails intact**  
**2 large avocados, peeled, chopped**  
**¼ cup small mint leaves**  
**Crusty bread and lemon to serve**

1. Combine the oil, vinegar, mustard, sugar and ginger into a screw-top jar, season with salt and pepper. Shake well to combine.
2. Place the mushrooms into a large bowl. Pour over three-quarters of the dressing and toss to combine. Cover and set aside to marinate for 1 hour.
3. Arrange lettuce over base of a serving platter. Top with prawns, avocado and marinated mushrooms. Spoon over the remaining dressing, scatter with mint leaves, season with salt and pepper. Serve with crusty bread and lemon.