



BODYBUILDING.com™

Grilled Prawn and Peach Butter Leaf Salad

Ingredients:

10-12 butter leaf lettuce leaves
1/2 peach, sliced
6 large prawns
1/2 tbsp olive oil
1/2 lime, juiced
1/2 tbsp honey or agave
1 tbsp cilantro, chopped
Sea salt and black pepper, to taste

Directions:

1. Ignite grill.
2. Skewer prawns and spray with cooking spray, add salt and pepper to taste.
3. Skewer peach slices.
4. Place prawns and peaches on grill and cook for about three minutes on each side, or until prawns are cooked thoroughly and peaches have nice grill marks.
5. In a small bowl, whisk together olive oil, lime juice, honey, cilantro, salt, and pepper.
6. Arrange lettuce leaves on a plate, top leaves with peaches, prawns and drizzle dressing over the top.