

Shrimp Salad

2-3 servings

INGREDIENTS

For the salad:

500g mixed salad

100g yarrow (optional)

4 peaches

350g **shrimps**

For the dressing:

50g **wheatgrass**

150g yoghurt

50g **sweet mustard**

Agave syrup

Sunflower oil

Salt

Pepper

ALLERGENS HIGHLIGHTED IN BOLD



PREPARATION

Wash and drain the lettuce. Pit the peaches and cut them into slices.

Meanwhile, heat up the griddle and brush with a little oil. Grill the peaches on both sides for about one minute per side. Put the peaches aside and then grill the prawns on the griddle.

For the dressing, mix all the ingredients well and season with salt and pepper. We prefer to use yarrow within the salad but this is optional. Arrange the salad mix on a large platter, top with the peaches and prawns and dress with the dressing.