



Thai Queenie and Potato Salad

Ingredients

400g new Manx Potatoes

200g Cooked Manx Queenies, cooked prawns or small pieces of monkfish

150g shredded raw Manx Spring cabbage

1 orange pepper sliced

1-2 tsp Thai seasoning

1 tbsp chopped coriander or flat leaf parsley (available at Farmers Markets)

Method

1. Boil the potatoes for approx 8 minutes until tender. Drain and cool.
2. Mix together the cooked Manx Queenies, prawns or monkfish, shredded Manx Spring cabbage and pepper and stir in the potatoes.
3. Blend the Thai seasoning with the zest from half of the lime and the juice of the whole of the lime and add to the mixture.
4. Garnish with coriander or parsley. Eat Immediately.