Grilled prawn and pineapple salad



Consejo del chef

Garnish with coriander leaves, chopped peanuts, and black sesame. Finish it with the vinaigrette dressing.

Raciones para 2

- ❏ **8** Peeled prawns
- ❏ **2** Pineapple slices
- ❏ **1** Haloumi cheese
- ❏ **1/2** Mango
- ❏ **1** Cucumber
- ❏ **1** Lettuce
- ❏ Coriander
- ❏ Peanuts
- ❏ Black sesame
- ❏ For the vinaigrette:
- ❏ **2** Tablespoons of sesame oil
- ❏ **2** Tablespoons of olive oilLime juice
- ❏ **1** Lime juice
- ❏ Salt
- ❏ Tablespoon of agave syrup
- ❏ Chilli flakes

1. Preheat Teka's EliteGrill with the meat function on and cook halloumi with the grill closed for two minutes.
2. Open the EliteGrill to use the whole cooking surface. Sprinkle some olive oil over one of the grill plates to cook the prawns, and use the other to grill the pineapple slices without oil.
3. For the vinaigrette, mix all the ingredients and stir well to combine.
4. Arrange the salad with a bed of lettuce, cucumber slices, mango stripes, halloumi, prawns, and grilled pineapple.

Chef's Notes

https://cookinglovers.teka.com/en/receta/ensalada-de-gambas-y-pina-al-grill/