Prawn & Mango Skewers with Thai Dressing

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chopping board and knife
4 side plates
8 med. wooden skewers
measuring cups
measuring spoons
citrus juicer
fine grater
glass jar with a lid

1. **Peel** and **devein**	24 medium cooked **prawns/shrimp**
2. **Slice** into ~2cm/1in cubes, the flesh of	2 large **mangoes**
3. **Divide** amongst the side plates	100 g **rocket/arugula or mixed greens**
4. **Thread** on each skewer, 3 prawns alternated with 3 cubes of mango.	
5. **Place** two skewers on each bed of rocket.	
6. To make the dressing**, add** to the glass jar	2 TBS **extra virgin coconut or olive oil** 2 TBS **lime juice** 2 TBS **fish sauce** 2 TBS finely grated **fresh ginger** 2 TBS finely chopped **fresh mint** 2 TBS finely chopped **fresh coriander** 1 - 2 TBS **coconut sugar** 1 - 2 finely chopped **long red chillies**
7. Tightly **screw on** the jar lid and **shake** until all the ingredients are well combined.	
8. Spoon a tablespoon of the dressing over each pair of skewers and **serve.**	