



Warm Spinach Salad, Picked Radishes and Spot Prawns - Serves 2

Ingredients

- 6 spot prawns, patted dry
- 1 bunch spinach, washed and chopped
- 1 bunch of radishes sliced thinly
- 1 clove garlic sliced
- 1/2 sweet onion diced
- 2 pieces of (tyroler) bacon cut into strips
- 1/2 cup apple cider vinegar
- Olive oil
- Korean pepper flakes (gochugaru) - optional
- Salt and pepper to taste

To pickle the radish

- In a large mason jar, add 1/2 cup apple cider vinegar, 1/2 teaspoon salt, and 1 tablespoon honey
- Shake until the honey is diluted and the salt is dissolved
- Add the sliced radish into the mason jar and shake occasionally

For the salad

- On medium heat, heat up 4 tablespoons of olive oil in a medium fry pan
- Add sweet onions and cook until translucent
- Add sliced garlic and bacon and cook for two minutes
- Add some cracked pepper and salt
- Deglaze the pan with 2 tablespoons of the pickling liquid
- Add in the spinach and toss lightly until wilted
- Transfer to the serving plate

For the prawns

- **On high heat, heat up 4 tablespoons of olive oil in a medium fry pan**
- **In a mixing bowl, toss spot prawns with the korean pepper flakes and salt**
- **Add directly into the hot pan**
- **Cook for one minute on each side**
- **Turn heat off and get ready to assemble**

To finish the dish

- **Drain radishes and arrange in and around the spinach**
- **Add the spot prawns on top of the spinach**
- **Add freshly grated lemon zest and juice**
- **Drizzle with olive oil**
- **Serve immediately**

We acknowledge that we live, work and play on the ancestral, traditional, and unceded territory of xwməθkwəy̓ əm (Musqueam) peoples.