

Melon and Prawn Salad

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A light summer salad that makes for a perfect side salad or even a light summer entree. Hearty prawns and sweet cantaloupe melons are tossed in a zesty sour cream and mayonnaise dressing and chilled for a perfect and exciting salad dish.

Ingredients:

$\frac{3}{4}$ cup mayonnaise
 $\frac{3}{4}$ cup sour cream
 $\frac{1}{4}$ cup minced mango chutney
 $\frac{1}{4}$ cup freshly squeezed lime juice
4 teaspoons curry powder
2 medium cantaloupe melons
1 large honeydew melon
1 lb of cooked prawns, shelled

Directions:

1. In a small bowl, combine the mayonnaise, sour cream, mango chutney, lime juice and curry powder. Whisk together and chill.
2. Peel and seed melons, and cut into bite-sized chunks.
3. Add prawns and melon slices to mayonnaise mixture and gently toss. Serve cold.

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