

Romaine and radicchio salad with orange vinaigrette



Ingredients for 4 people

1 romaine
1 radicchio
2 oranges
400g prawn tails
6 tbsp olive oil
Red pepper
Salt

Pick the leaves from the heads of lettuce, wash, spin dry and arrange on plates. Fillet the oranges on a plate or bowl and collect the juice. Mix the orange juice with the olive oil and season with salt and pink pepper. Fry the prawn tails and place on the lettuce leaves together with the orange fillets. Drizzle over the peppery orange vinaigrette and serve.

Bon appétit!