Chilli and lime Cornish prawns with Tom’s foraged salad leaf

**Chilli and lime prawns**

1 roughly chopped onion

2 roughly chopped red chillies

1 lemongrass stick, chopped

2 cloves of garlic

A splash of olive oil

30g honey

2 tbsp sugar

30ml water

500g prawns

2 tbsp tomato puree

A squeeze of lime juice

Bunch of foraged sea arrowgrass (coriander can be used instead)

Salt

Pepper

**Tom’s foraged salad**

Sea beet

Elderberries

Olive oil

Balsamic vinegar

**Garnish**

Lime wedges

Red chilli, sliced

Chopped spring onions

**Method**

* **CHILLI AND LIME PRAWNS:** Place onion, chilli, lemongrass and garlic in a pestle and mortar. Bash into a paste. Fry this mixture in a little olive oil until soft and fragrant then add the tomato puree, honey, sugar and water and fry until the mixture is almost dry.
* Add the prawns, cook for 2**-**3 minutes until they turn pink, then add the lime juice and the sea arrowgrass. Give it a stir.
* **TOM’S FORAGED SALAD**: Pound the elderberries in a pestle and mortar. Add olive oil and balsamic vinegar and mix. Pour over the foraged sea beet. Add Tom’s salad to the prawn dish and give it a stir.

Garnish with chopped spring onions, red chilli and lime wedges.