



Mini Seafood Cocktails

This is a budget version of prawn cocktail, using crab sticks as an alternative to prawns. The sauce can be made up to 2 days ahead. Cover and chill until needed.

Prep time: 20 min
Makes approx 20

Ingredients:

250g seafood sticks or 250g packed large peeled prawns, roughly chopped
3 tbsp mayonnaise
1 tbsp tomato ketchup
1 tsp Worcestershire sauce
1 tsp horseradish sauce (optional)
3 baby little gem lettuces
1 tbsp chopped chives



1. Whisk together the mayonnaise, sauces and horseradish sauce (if using) in a small bowl. Add the chopped seafood sticks.
2. Trim the ends from the lettuces; separate the leaves and arrange on a serving plate (use only the smaller leaves from the heart of the lettuce), keep the remaining leaves in a bag in the fridge to eat in a salad.
3. Top each small leaf with a teaspoon of seafood mixture. Sprinkle with the chives arrange on a serving plate and serve immediately.

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