



## Citrus Lemongrass Dip

Serves 4

### INGREDIENTS

80ml **Karimix Citrus & Lemongrass Sauce**  
50g mayonnaise  
1 tbl light olive oil  
5g coriander leaves chopped

#### *Add dip to stirfry*

100g prawns or chicken strips  
40g fresh watercress leaves  
20g finely grated carrots  
10g vermicelli  
Oil for frying

### METHOD

1. Mix **Karimix Citrus & Lemongrass Sauce** with mayonnaise and olive oil together in a bowl.
2. Add chopped coriander leaves and stir in well.
3. Chill for an hour

### STIR-FRY

1. Fry prawns or chicken strips in oil until cooked
2. Fry vermicelli until crispy.
3. Mix chilled dressing with prawns/chicken and toss it well with watercress salad leaves and grated carrots.
4. Garnish with fried vermicelli and serve.

#### *Accompaniment*

1. Use this to marinade left-over chicken and use in sandwich filler with salad.
2. Or serve as a dip for various crudités or as an accompaniment to grilled prawns, fish in batter, fried scampi or baked salmon.