

Chilli Prawn Soft Shell Tacos

Ingredients:

- ❖ 1 packet of 8 x mini tortillas
- ❖ 2-3 cups mixed lettuce leaves
- ❖ 2-3 tomatoes, cubed
- ❖ 1 avocado, cubed
- ❖ 1 mango, cubed
- ❖ ¼ cup coriander, diced
- ❖ Approx. 24 chilli prawns
- ❖ 2 red chillies
- ❖ 2 garlic cloves
- ❖ 1tbsp. extra virgin olive oil
- ❖ Fresh cracked pepper
- ❖ 2 x fresh limes
- ❖ Optional: Sour cream and sweet chilli sauce



Serves 4

Preparation time: 20 mins

Cooking time: 10 mins

Method:

To prepare the salsa dice the avocado, tomato, coriander and mango. Mix in a small bowl. Next dice chillies and crush garlic. Heat a wok to medium heat. Add oil, garlic and chillies and cook for 1 minute. Next add the chilli prawns to the wok and cook for a further 1-2 minutes until cooked and golden brown. Finally warm tortillas in the microwave. To serve, place tortilla on plate, add lettuce, salsa and prawns. Serve with optional sauces and lime wedges.