



SHRIMP TACOS

Serves

3

Prep

10 min

Cook

5 min

Method

King Prawns

Whisk together the olive oil, garlic, ground cumin, chilli powder, onion powder and salt. Add the king prawns and mix well making sure marinade is all over the king prawns. Cover and refrigerate for at least 20 minutes or up to 24 hours

Heat a large pan on high heat add the olive oil and king prawns, turn the heat down to medium-high heat and cook until pink and cooked through, about 5 minutes

Turn off heat and finish with a squeeze of lime (optional)

Avocado Salsa

To make the avocado salsa combine avocado, tomato, jalapeno, salt, pepper, lime juice, and coriander and set aside. (If not using right away, place a piece of cling film inside the bowl and directly over salsa to prevent discoloration and refrigerate)

To assemble combine the sour cream with coriander and lime juice, set aside

Ingredients

Spicy king prawns

20 medium king prawns, peeled and deveined
1 1/2 tbsp olive oil
1 clove garlic, minced
1/2 tsp ground cumin
1/2 tsp chilli powder
1/4 tsp onion powder (optional)
1/4 tsp salt
1 tbsp olive oil
Squeeze of lime (optional)

Avocado Salsa

1 tomato, de-seeded and chopped
1 avocado, peeled, de-seeded and cut into chunks
1 jalapeno, de-seeded and chopped
1/2 tsp salt
1/4 tsp black pepper
1 tbsp fresh lime juice
85g coriander leaves, chopped
6 small flour tortillas (corn tortillas can also be used)
30g sour cream
30g fresh coriander, finely chopped
1 tbsp fresh lime juice

Grill tortillas until lightly charred (this step is optional). Spoon avocado salsa generously over warm tortillas, then top with 3 king prawns and drizzle with sour cream sauce. Serve tacos with lime wedges on the side. Enjoy!