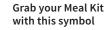


# Firecracker Prawn & Chorizo Tacos

with Tomato Relish, Cos Salad & Sour Cream

NEXT-LEVEL TACOS







Baby Cos Lettuce



Cucumber



**Red Onion** 



Mild Chorizo



Mexican Fiesta



Prawns

Spice Blend



Mini Flour



Tortillas





Tomato Relish

Prep in: 20-30 mins Ready in: 30-40 mins



## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan

## Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
baby cos lettuce	1 head	2 heads	
cucumber	1	2	
red onion	1	2	
mild chorizo	1 packet	2 packets	
Mexican Fiesta spice blend	1 medium sachet	1 large sachet	
prawns	1 packet (200g)	2 packets (400g)	
white wine vinegar* (for the pickle)	1⁄4 cup	½ cup	
mini flour tortillas	6	12	
light sour cream	1 medium packet	1 large packet	
tomato relish	1 medium packet	2 medium packets	
*Pantry Items			

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3482kJ (832Cal)	526kJ (126Cal)
Protein (g)	45.9g	6.9g
Fat, total (g)	42.6g	6.4g
- saturated (g)	16.8g	2.5g
Carbohydrate (g)	58.4g	8.8g
- sugars (g)	20.6g	3.1g
Sodium (mg)	3185mg	481mg

The quantities provided above are averages only.

## **Allergens**

Always read product labels for the most up-to-date allergen information.

Visit **hellofresh.com.au/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Finely shred baby cos lettuce.
- Cut cucumber into thin sticks.
- Finely chop red onion.
- Roughly chop mild chorizo.
- SPICY! This spice blend is hot! Add less if you're sensitive to heat. In a medium bowl, combine Mexican Fiesta spice blend and a drizzle of olive oil. Add prawns, tossing to coat.



### Pickle the onion

- In a small heatproof bowl, combine onion, the white wine vinegar (for the pickle) and a good pinch of sugar and salt.
- Microwave onion for 30 second bursts, until softened.



## Cook the chorizo

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook chorizo, stirring until golden, 4-6 minutes.
  Transfer to a second medium bowl and cover to keep warm.



## Cook the prawns

- Return frying pan to medium-high heat with a drizzle of olive oil if needed.
- Cook prawns, tossing, until pink and starting to curl up, 3-4 minutes.



## Bring it all together

- Meanwhile, in a medium bowl, combine baby cos lettuce and a drizzle of the white wine vinegar and olive oil. Season.
- Microwave mini flour tortillas on a plate in 10 second bursts until warmed through.
- To the bowl with chorizo, add cooked **prawns**, tossing to combine.



## Serve up

- · Drain pickled onion.
- Bring everything to the table. Build your own tacos by topping each taco with cos lettuce, cucumber and firecracker prawns and chorizo.
- Drizzle over **light sour cream**. Top with **tomato relish** and pickled onion to serve. Enjoy!

