

# Firecracker Prawn & Chorizo Tacos

with Tomato Relish, Cos Salad & Sour Cream

NEXT-LEVEL TACOS

Grab your Meal Kit with this symbol



Baby Cos Lettuce



Cucumber



Red Onion



Mild Chorizo



Mexican Fiesta Spice Blend



Peeled Prawns



Mini Flour Tortillas




Light Sour Cream



Tomato Relish

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

 Eat Me First

Nothing screams summer like prawns do, so we thought that we'd pop them into tacos for you to devour. Pile high cos lettuce, cucumber, chorizo and prawns and make sure you get in quick to eat these - they won't last very long!

## Pantry items

Olive Oil, White Wine Vinegar

## 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

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
baby cos lettuce	1 head	2 heads
cucumber	1	2
red onion	1	2
mild chorizo	1 packet (250g)	2 packets (500g)
Mexican Fiesta spice blend 	1 medium sachet	1 large sachet
peeled prawns	1 packet	2 packets
<b>white wine vinegar*</b> (for the pickle)	¼ 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)	3433kJ (821Cal)	518kJ (124Cal)
Protein (g)	46.2g	7g
Fat, total (g)	43.1g	6.5g
- saturated (g)	16.8g	2.5g
Carbohydrate (g)	58.4g	8.8g
- sugars (g)	20.6g	3.1g
Sodium (mg)	3190mg	482mg

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](https://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 **peeled prawns**, tossing to coat.



## 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**.



## 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.



## Bring it all together

- Meanwhile, in a medium bowl, combine **baby cos lettuce** and a drizzle of **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.



## 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.



## 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!

## We're here to help!

Scan here if you have any questions or concerns



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