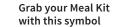


# Firecracker Prawn & Chorizo Tacos

with Tomato Relish, Cos Salad & Sour Cream

NEXT-LEVEL TACOS







Baby Cos Lettuce



Cucumber





Mild Chorizo

**Red Onion** 



Mexican Fiesta



Peeled 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

3. 3			
	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 (250g)	2 packets (500g)	
Mexican Fiesta spice blend ∮	1 medium sachet	1 large sachet	
peeled prawns	1 packet	2 packets	
white wine vinegar* (for the pickle)	⅓ 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 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.



# 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 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!

