

Firecracker Prawn & Chorizo Tacos

with Tomato Relish, Cos Salad & Sour Cream

NEXT-LEVEL TACOS

Grab your meal kit
with this number

23



Baby Cos Lettuce



Cucumber



Brown Onion



Mild Chorizo



Mexican Fiesta Spice Blend



Peeled Prawns



Mini Flour Tortillas



Light Sour Cream



Tomato Relish

Recipe Update

We've replaced the red onion in this recipe with brown onion due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

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

 Eat Me Early

We thought that we'd pop some delicately seared prawns into tacos for moreish mouthfuls ready to be devoured. 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 hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
olive oil*	refer to method	refer to method
baby cos lettuce	1 head	2 heads
cucumber	1	2
brown onion	1	2
mild chorizo	1 packet	2 packets
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
peeled prawns	1 packet	2 packets
white wine vinegar* (for the pickle)	¼ cup	½ cup
white wine vinegar* (for the salad)	drizzle	drizzle
mini flour tortillas	6	12
light sour cream	1 medium packet	1 large packet
tomato relish	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3611kJ (863cal)	275kJ (66cal)
Protein (g)	46.6g	3.6g
Fat, total (g)	43.8g	3.3g
- saturated (g)	17.6g	1.3g
Carbohydrate (g)	66.5g	5.1g
- sugars (g)	22.4g	1.7g
Sodium (mg)	3147mg	240mg
Dietary Fibre (g)	10.6g	0.8g

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 **brown 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 microwave-safe 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.



Dress the salad

- Meanwhile, in a third medium bowl, combine **baby cos lettuce** and a drizzle of the **white wine vinegar (for the salad)** and **olive oil**. Season to taste.
- 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**, tossing 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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