

Spicy prawn tacos

Serves 4

Difficulty level: easy

Preparation time: 10 mins

Cooking time: 8 mins



Recipe by chef Dominique Rizzo

Spicy prawns and fried beans

650 g cooked king prawns, peeled, deveined
4 tbsp olive oil
½ onion chopped
300 g green beans, sliced thinly
1 cup diced tomato
1 clove garlic crushed
2 tbsp taco seasoning (store bought)
8 small soft tortilla wraps or corn taco shells

Carrot and cabbage slaw and smashed avocado

1 thumb of ginger, julienned
2 shallots thinly sliced
handful bean sprouts
1 bunch coriander leaves, to garnish
1 red chili sliced
5 ml sesame oil
1 finger lime or squeeze of lime juice
½ tsp black sesame seeds

In a bowl combine 2 tbsps of the olive with 1 ½ tbsp of taco seasoning and the prawns and toss to coat.

Heat 1 tbsp of olive oil in a pan over high heat and add the onions and garlic, cook for 2 minutes, then add the beans and tomatoes and cook for another 2 minutes. Remove the bean mix from the pan and set aside.

Fry the prawns for 2 minutes on each side until golden.

While the prawns are cooking, toast the tacos and make the slaw by tossing together the cabbage, carrots and coriander. Mix together the yoghurt, mayonnaise, chopped parsley and 1 tbsp lime juice.

Add the 1 tbsp lime juice to the smashed avocado and season.

To assemble, top the toasted taco with the bean and tomato mix, avocado, the slaw, then the prawns and drizzle over the mayonnaise and yoghurt dressing. Top with finger limes and serve.

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