

SallyBee



Campaigning for people to "Season with Sense"



SALLY BEE'S EASY TACO PRAWNS

 **Prep:** 40 minutes

 **Cook:** 15 minutes

 **Serves:** 4

INGREDIENTS:

- 2 tbsp extra-virgin olive oil
- 4 spring onions, finely chopped
- handful fresh parsley, chopped
- 200g raw prawns
- Juice of 1 lime
- 2 tsp chilli powder
- 1 tsp paprika

- 1/2 tsp ground cumin
- 1/2 tsp cayenne pepper
- Pinch LoSalt
- Freshly ground black pepper
- 4 cherry tomatoes, diced

To Serve

- 4 flour tortillas
- 1 avocado, diced
- 1/2 iceberg lettuce - shredded
- Sour cream
- Salsa
- Lime wedges

METHOD:

1. Add 2 tablespoons olive oil to a large bowl. And mix in chopped spring onions, parsley, prawns, lime juice, all the spices, **LoSalt** and black pepper.
2. Mix well and set aside to marinate for 30 mins.
3. Just before you are ready to cook, add the diced cherry tomatoes.
4. Now, add a drizzle of olive oil into a hot frying pan and add the prawn mix.
5. Cook for 8 - 10 mins until the prawns are cooked through.
6. Serve in flour tortillas, with shredded Iceberg lettuce, a dollop of sour cream, salsa, and diced avocado.
7. Garnish with fresh parsley and lime wedges.