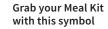
# Baja-Style Prawn Tacos with Creamy Slaw, Cucumber & Coriander

















Peeled Prawns



**Shredded Cabbage** 



Mayonnaise



Mini Flour



Coriander

Tortillas





Prep in: 10-20 mins Ready in: 15-25 mins

Eat Me First



With the perfect balance of cumin, paprika and oregano, our Tex-Mex spice blend is all you need to jazz up juicy prawns for these tasty tacos. Load them up with a carrot-adorned slaw, cucumber for crunch, and a sprinkle of coriander for some zing!



## 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

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
cucumber	1	2	
carrot	1	2	
Tex-Mex spice blend	1 medium sachet	1 large sachet	
peeled prawns	1 packet	2 packets	
butter* (for the prawns)	20g	40g	
shredded cabbage mix	1 medium packet	1 large packet	
mayonnaise	1 medium packet	1 large packet	
white wine vinegar*	drizzle	drizzle	
mini flour tortillas	6	12	
coriander	1 packet	1 packet	
peeled prawns**	1 packet	2 packets	

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2522kJ (603Cal)	648kJ (155Cal)
Protein (g)	22.8g	5.9g
Fat, total (g)	32.1g	8.2g
- saturated (g)	9.2g	2.4g
Carbohydrate (g)	53.1g	13.6g
- sugars (g)	13g	3.3g
Sodium (mg)	1666mg	428mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2782kJ (665Cal)	<b>575kJ</b> (137Cal)
Protein (g)	36.1g	7.5g
Fat, total (g)	33g	6.8g
- saturated (g)	9.7g	2g
Carbohydrate (g)	54g	11.2g
- sugars (g)	14g	2.9g
Sodium (mg)	2290mg	473mg

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

- · Slice cucumber into thin sticks.
- Grate carrot.
- SPICY! This is a mild spice blend, but use less if you're sensitive to heat. In a
  medium bowl, combine Tex-Mex spice blend, a drizzle of olive oil and a
  pinch of salt and pepper. Add peeled prawns, tossing to coat.



# Cook the prawns

- In a large frying pan, heat a drizzle of olive oil and the butter over medium-high heat.
- Cook **prawns**, tossing, until pink and starting to curl up, **3-4 minutes**.

**Custom Recipe:** If you've doubled your peeled prawns, cook prawns in batches for best results.



## Make the slaw & heat the tortillas

- Meanwhile, combine grated **carrot**, **shredded cabbage mix**, **mayonnaise** and a drizzle of **white wine vinegar**. Season to taste.
- When prawns are ready, microwave mini flour tortillas on a plate in 10 second bursts until warmed through.



## Serve up

- Fill each tortilla with cucumber, creamy slaw and Baja-style prawns.
- · Sprinkle with torn coriander to serve. Enjoy!

