

# Prawn Tacos

Succulent prawns with zesty salsa filling

**Serves:** 2

**Time:** 15 mins

**Difficulty:** Easy



## INGREDIENTS

- 200g **Shore Mariner Raw Prawn Cutlets** (thawed)
- 1 Crushed garlic
- 1 Tablespoon butter
- 1 Pack of your favourite tacos
- 1 Large tomato
- 1 Lemon
- 1 Chill
- Handful of coriander
- 1 Avocado

## METHOD

- Chop tomato, chill and coriander, combine in a bowl with squeezed lemon
- Heat tacos according to pack
- Pan fry prawns with butter and garlic
- Layer tacos with salsa, prawns and sliced avocado

## COOKING TIP:

- Add your favourite herbs and spices to the salsa