

Panko Crumbed Prawn Bite Tacos

Easy to make, delicious, and quick! These fresh loaded soft tacos are great for a fast lunch or dinner

Serves: 4

Time: 30 mins

Difficulty: Easy



INGREDIENTS

- 375g **Shore Mariner Panko Crumbed Prawn Bites**
- Soft tortillas
- Red cabbage, shredded
- Lettuce leaves
- Kewpie mayonnaise
- Sriracha
- Optional garnish - sesame seeds, lemon, coriander

METHOD

- Cook Panko Crumbed Prawn Bites as per the packet instructions, using either the Air Fryer or Oven.
- Prep the red cabbage and lettuce leaves, and set them aside for later.
- Once Prawn Bites are cooked golden, heat tortillas following packet instructions.
- Divide tortillas among the serving plates. Top with red cabbage, lettuce, and Panko Crumbed Prawn Bites.
- Drizzle with kewpie mayonnaise and sriracha.
- Garnish with sesame seeds, lemon, and coriander.
- Fold to enclose the filling and serve immediately

COOKING TIP:

- Get creative and choose your own filling to suit your taste!