

New Tastes of Summer from Old El Paso



SUMMER PRAWN, ROCKET AND AVOCADO TACOS

Chargrilled prawns, marinated in lime and spices and served in crisp warm taco shells with fresh rocket leaves, red onion and avocado.

Serves: 4
Heat level:



Old El Paso Stand & Stuff Taco kit (322g)
500g fresh prawns (defrosted if frozen), shelled and de-veined
1 tablespoon vegetable oil
Grated zest and juice 1 lime
1 ripe avocado, peeled, stoned & diced
1 small red onion, thinly sliced

For the topping:

100ml sour cream
Grated zest and juice 1 lime
Freshly chopped coriander
A bag of rocket

1. In a large bowl mix the Spice Mix for Tacos with the oil, lime zest and juice. Add the prawns and coat well with the mixture. Thread the prawns onto skewers.
2. Cook the prawns on a medium hot BBQ or in a griddle pan for 1-2 minutes each side. Brush with any remaining spice mixture and cook until the prawns have turned pink and are cooked through.
3. Meanwhile, put the sour cream into a small bowl and stir in the coriander, lime zest and juice to make a zesty topping.
4. Warm the taco shells following the instructions on the box.

To serve: Take a taco shell and put some rocket in the bottom. Sprinkle with avocado chunks and slices of red onion. Take the prawns off the skewers and pile them in, then top off with a generous dollop of the herby, zesty sour cream.

Stand 'n' Stuff Tacos are flat-bottomed, especially designed to stand up for themselves so you can get on with the fun part – loading them with all of your favourite fillings. The best bit? Crunching into them!

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