MAKES
4

TOTAL TIME
25 MINS

COOK TIME
15 MINS

SPICY PRAWN AND SLAW TACOS

INGREDIENTS

- 8 mini flour tortillas
- 2 tbsp rice flour
- 1 tbsp Mexican seasoning
- 1 long red chilli, finely chopped
- 500g peeled green **prawns**
- 1/4 cup vegetable oil
- 1/4 cup whole-egg mayonnaise
- 1/4 cup sour cream
- 1 tbsp lime juice
- 2 cups finely shredded red cabbage (see note)
- 125g can corn kernels, drained, rinsed
- 1 carrot, cut into matchsticks
- 1/2 cup fresh coriander leaves
- Lime wedges, to serve

METHOD

1. Heat a large non-stick frying pan over high heat. Cook tortillas, 1 at a time, for 10 seconds each side or until lightly browned and heated through. Transfer to a plate. Cover to keep warm.
2. Combine rice flour, seasoning and 1/2 the chilli in a large snap-lock bag. Add prawns. Seal bag. Toss to coat in flour mixture.
3. Heat oil in same pan over high heat. Cook prawns, in 2 batches, for 2 minutes each side or until just cooked through. Transfer to a plate lined with paper towel to drain.
4. Combine mayonnaise, sour cream, lime juice and 2 tablespoons warm water in a small bowl. Season with salt and pepper. Place cabbage, corn, carrot, 1/3 cup of the coriander and the remaining chilli in a large bowl. Toss gently to combine.
5. Place tortillas on serving plates. Divide slaw among tortillas. Top with prawns. Sprinkle with remaining coriander. Drizzle with dressing. Fold tortillas to enclose filling. Serve with lime wedges.

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