



# Garlic Prawn & Chorizo Tacos

with Cucumber, Cos Salad & Chipotle Aioli

NEXT-LEVEL TACOS

Grab your Meal Kit with this symbol



Garlic



Cucumber



Cos Lettuce



Lemon



Spring Onion



Mild Chorizo



Peeled Prawns



Mild Chipotle Sauce



Garlic Aioli



Mini Flour Tortillas

Prep in: 25-35 mins  
Ready in: 30-40 mins

Jazz up taco night by kicking things off with a layer of chipotle aioli. We're keeping the grooves alive by busting out our best move - chorizo and garlicky prawns. Let your tastebuds dance the night away.

### Pantry items

Olive Oil, Honey

## 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

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
garlic	2 cloves	4 cloves
cucumber	1 (medium)	1 (large)
cos lettuce	1 head	2 heads
lemon	½	1
spring onion	1 stem	2 stems
mild chorizo	½ packet	1 packet
peeled prawns	1 packet	2 packets
<b>honey*</b>	1 tsp	2 tsp
mild chipotle sauce	1 large packet	2 large packets
garlic aioli	1 large packet	2 large packets
mini flour tortillas	6	12

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3265kJ (780Cal)	638kJ (152Cal)
Protein (g)	32.7g	6.4g
Fat, total (g)	47.1g	9.2g
- saturated (g)	11.4g	2.2g
Carbohydrate (g)	46.9g	9.2g
- sugars (g)	10.7g	2.1g
Sodium (mg)	1979mg	387mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Finely chop **garlic**. Slice **cucumber** into thin sticks. Roughly chop **cos lettuce**. Slice **lemon** into wedges. Thinly slice **spring onion**.
- Finely chop **mild chorizo** (see ingredients).



## Cook the prawns & chorizo

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



## Add the honey

- Add **garlic** and cook until fragrant, **1 minute**.
- Remove pan from heat, add the **honey** and toss to combine.



## Bring it all together

- **SPICY!** This is a mild sauce, but use less if you're sensitive to heat! Meanwhile, combine **mild chipotle sauce** and **garlic aioli** in a small bowl. Set aside.
- In a large bowl, combine **cos lettuce**, a generous squeeze of **lemon juice** and a drizzle of **olive oil**. Season to taste.



## Heat the tortillas

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



## Serve up

- Bring everything to the table to serve.
- Build your tacos by topping with some chipotle aioli, cos lettuce, cucumber, garlic prawns and chorizo and spring onion.
- Serve with any remaining lemon wedges. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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