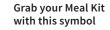
Garlic Prawn & Chorizo Tacos

with Cucumber, Cos Salad & Chipotle Aioli

NEXT-LEVEL TACOS











Cucumber



Lemon

Cos Lettuce



Mild Chorizo

Spring Onion





Mild Chipotle

Peeled Prawns



Garlic Aioli



Tortillas

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

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

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
garlic	2 cloves	4 cloves	
cucumber	1 (medium)	1 (large)	
cos lettuce	1 head	2 heads	
lemon	1/2	1	
spring onion	1 stem	2 stems	
mild chorizo	½ packet	1 packet	
peeled prawns	1 packet	2 packets	
honey*	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 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!

