



IMMIGRANT MEXICAN PRAWN TACOS

WITH A SPICY TOMATO SAUCE

PREP TIME: 10mins
COOK TIME: 20mins
SERVES: 4

INGREDIENTS

24 shelled cooked
prawns
1 head of iceberg lettuce
1 can home brand
tomatoes
1 tsp taco seasoning
1 tbl garlic paste
1 tbl salt
1/2 tbl sugar
1/4 teaspoon chilli
powder
6 tbl baked beans
1 cup vegetable oil
8 tortillas

DIRECTIONS

- (1) De-shell the prawns and marinade prawns with the taco seasoning and set aside.
- (2) Cook the tomatoes with the garlic and salt in a little oil. Reduce for 20 mins. Then add the sugar, stir and leave to sit.
- (3) In a small pot, reheat the baked beans with the chilli powder. Remove and place into a bowl.
- (4) Wash the same pot and use it to reheat the prawns in 1 tbl of oil. This should only take 5 mins.
- (5) Cook the tomatoes with the garlic and salt in a little oil. Add the sugar and chilli powder.
- (6) Reduce for 20 mins. Then leave to sit
- (7) Heat 1 cup of oil in a small pot that will take 3 balls. The oil needs to go up half the height of the balls. Medium heat.
- (8) Chop the head of lettuce up and set aside
- (9) Warm the tacos in a pan for 30 secs each. On each side.
- (10) Place a layer of tomato sauce on the taco. Then lay the prawns out on them.
- (11) Then drizzle with the spicy bean mix
- (12) Cover generously with lettuce
- (13) Make 2 per person. Eat away!

