

Prawn Toast Tacos

Ingredients

Prawn Mix

Star-Pak Raw Vannamei Prawns Tail Off, (defrosted, approx. 160g)

1 Egg

Millers Foods Single Origin Flour, 1 tbsp

Yeo's Pure Sesame Oil, 1 tsp

Kikkoman Less Salt Soy Sauce, 1 tsp

Zest of 1 Lemon

G-Fresh Garlic Granules, 1 tsp

Spring Onion, (finely diced)

G-Fresh Sea Salt & Pepper, (to season)

Mission Soft & Fluffy Snack Wraps

G-Fresh Sesame Seeds & Black Sesame Seeds

Avocado, (sliced)

Callowfit Sweet Chili Sauce, (for serving)

Yoghurt Sauce

Brownes Dairy Natural Yoghurt, 1 tbsp

Chilli Addict Sriracha, 1 tsp

Wescobee Pure Australian Honey, 1 tsp

Juice of 1 Lime

Method

Step 1

Add all the prawn mix ingredients into a food processor, season with some salt and pulse 4-5 times until combined but still with some texture. Leave the mix in the fridge for 5 minutes whilst you make the yoghurt sauce.

Step 2

In a small bowl, mix the yoghurt, sriracha, honey, lime juice, and season with salt & pepper.

Step 3

Spread a generous amount of the prawn mix over each wrap and sprinkle over the sesame seeds. Pan fry the wraps sesame seed side down for 2-3 minutes over medium heat. Flip and fry for a minute on the other side.

Repeat this step for the remaining wraps.

Step 4

Drizzle over some of the yoghurt dressing, add some extra spring onion, avocado and sweet chilli sauce. ***Enjoy!***



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Pic for illustration purposes only. Recipe may vary in appearance to pic.