

EASY PRAWN TACOS

Ingredients

- 2/3 cup white vinegar
- 2/3 cup water
- 1/4 cup caster sugar
- 1 red onion, thinly sliced
- 400g prawns
- 2 tbsp olive oil
- 2 tsp smoked paprika
- 1/2 tsp cayenne chilli powder (or to taste)
- 3 limes
- bunch coriander, leaves picked and chopped
- 1 large tomato, diced
- Kewpie mayonnaise
- 5 mini tortillas

Method

For pickled red onions, bring to boil white vinegar, water and caster sugar in a small pot. Pour over onions in a heat-proof bowl or jar.

Combine prawns with olive oil, paprika, cayenne and juice of one lime. Season.

Heat a pan over high heat. Add prawns and cook for around 1 minute on each side, until browned and cooked through.

In a skillet over high heat, warm tortillas for around 30 seconds on each side, until soft and beginning to char in spots.

Assemble tacos. Top with tomato, prawns, mayonnaise, onion, coriander and a squeeze of lime juice. Serve.