

# DINNERLY



## Insta-Worthy Prawn Toast Tacos with Sriracha Mayo and Spring Onion



40 minutes



2 Servings

Even if you don't live for followers, you'll still turn heads on the 'gram with our photo-ready recipe. One of our yum PLUS dishes, this isn't only about good looks though because that's pointless if the taste isn't amazing too. Tacos spread with a prawn toast-vibed mixture, fried golden, then topped with sriracha mayo and fresh leaves is mouth-wateringly good – this will become a fave, we reckon!



## WHAT WE SEND

- 1 garlic clove
- 200g peeled prawns<sup>1</sup>
- 10ml sesame oil<sup>4</sup>
- 6 flour tortillas<sup>3,7</sup>
- 3 x 5g toasted sesame seeds<sup>4</sup>
- 25g sriracha chilli sauce<sup>6</sup>
- 1 spring onion
- 50g mixed salad leaves

## WHAT YOU NEED

- 1 egg<sup>2</sup>
- 1 tsp soy sauce<sup>5</sup>
- 1 tbs plain flour<sup>3,7</sup>
- 1½ tbs vegetable oil
- 2 tbs mayonnaise<sup>2</sup>

## TOOLS

- food processor (optional)
- large frypan
- paper towel

Our veggies come straight from the farm, so please wash them before cooking.

## COOKING TIP

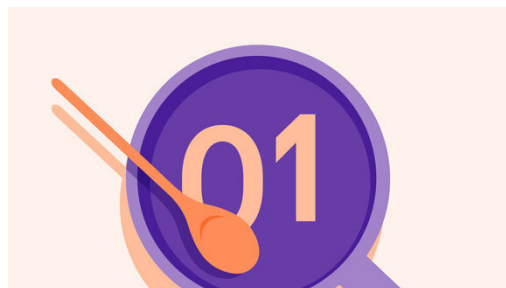
If you don't have a food processor, finely chop the prawns until a spreadable mixture forms. The texture won't be as smooth but it will be just as delicious!

## ALLERGENS

Crustacean (1), Egg (2), Gluten (3), Sesame (4), Soy (5), Sulphites (6), Wheat (7). May contain traces of other allergens.

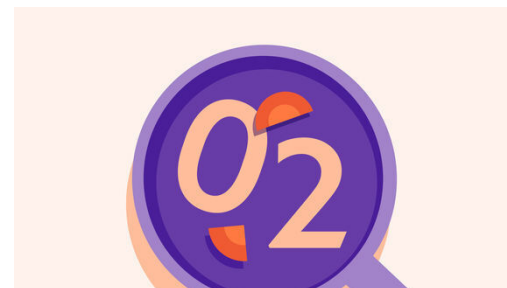
## NUTRITION PER SERVING

Energy 715kcal, Fat 47.7g, Carbs 46.1g, Protein 25.9g



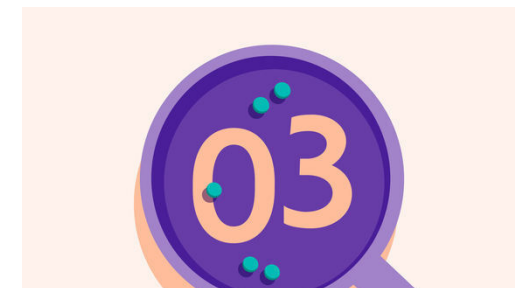
### 1. Make prawn mixture

Crush or finely chop the **garlic**. Blend the **prawns** in a food processor (see Cooking tip) using short pulses until the mixture is smooth and comes together. Combine the prawn, garlic, **sesame oil**, **1 egg** and **1 tsp soy sauce** in a large bowl. Stir in **1 tbs plain flour**, season with **salt and pepper** and gently mix to combine.



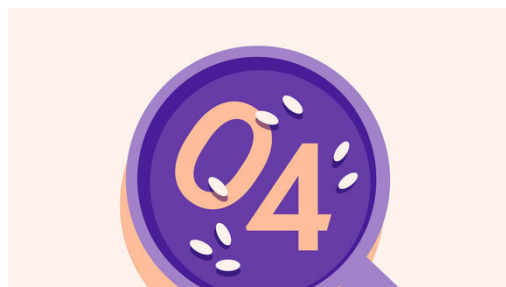
### 2. Assemble tacos

Using damp hands, evenly spread the **prawn mixture** over each **tortilla**. Sprinkle over the **sesame seeds** and, using your fingertips, gently press the seeds into the prawn mixture.



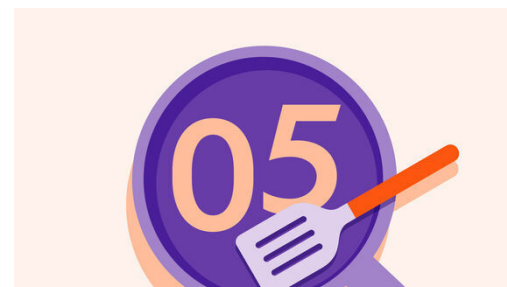
### 3. Fry prawn toast tacos

Heat **2 tsp vegetable oil** in a large frypan over medium heat. Cook **2 tacos**, prawn-side down for 2-3 mins until the prawn is cooked. Turn and cook for a further 1-2 mins until the tacos are golden. Remove from the pan and drain on paper towel. Repeat with the remaining oil and tacos.



### 4. Make sriracha mayo

Combine the **sriracha sauce** (see Make it milder) and **2 tbs mayonnaise** in a bowl. Thinly slice the **spring onion**.



### 5. Serve up

Divide the **prawn toast tacos** and **salad leaves** among plates. Drizzle over the **sriracha mayo** and scatter with the **spring onion**. Enjoy!



### 6. Make it milder

Sriracha is a Thai hot chilli sauce. If you prefer less heat, reduce the sriracha in the mayo.