

# GREGG'S PRAWN TACOS WITH PINEAPPLE SALSA

Makes 3 tacos

## Ingredients

Taco shells x3  
½ Red onion  
Handful of coriander  
200g Pineapple chunks  
(fresh or tinned)  
1 tsp Crushed chilli  
Olive oil  
Juice of ½ a lemon  
150g King prawns  
(fresh or frozen)  
1 tsp Garlic powder  
Pinch of paprika  
Handful of rocket  
Sour cream



## Method

1. Pre-heat your oven according to the instructions on your taco shell packet.
2. Put your tacos into the oven and cook according to the instructions on your packet.

*To make the pineapple salsa:*

3. Cut your onion in half (you only need half an onion for this recipe), then peel and dice the onion.
4. Pull the coriander leaves off the stems and chop them up.
5. Cut up the pineapple into small, bite sized chunks and add it to a mixing bowl along with the onion and coriander.
6. Add the crushed chilli, a drizzle of olive oil and the fresh lemon juice to your salsa and give it a good mix.

*For the prawns:*

7. In a clean bowl, mix the cooked prawns with the garlic powder and paprika until fully coated.

*To serve:*

8. Build your taco by layering rocket, salsa, prawns and spoonful of sour cream on top.
9. Enjoy!

