



PRAWN & CHORIZO TACOS

INGREDIENTS

1. Mad Mango
2. 500 gram Prawn Meat
3. 1 x Chorizo
4. Extra Virgin Olive Oil
5. 1 x Lemon
6. Homemade Soft Taco's (or use Mission Street Tacos)
7. Butter

METHOD

1. Cube Chorizo, marinate in 1/4 of Lemon juice
2. Mix Prawn Meat with 1 Tablespoon Mad Mango and 1 Teaspoon Olive Oil
3. Butter one side of Taco's
4. Heat BBQ plate and grill
5. Cook Prawn and Chorizo separately on hot plate for 5 minutes
6. Add additional Mad Mango to Prawns and combine with Chorizo still on hot plate. Cook until Prawns slightly crispy
7. Place Taco's on grill - butter side up until puffy
8. Dip Taco's in oil from Chorizo and place back on grill until slightly charged
9. Serve with Jitman Salsa and squirt of Lemon

