

## Prawn Tacos with Dragon Fruit Salsa

**Serves:** 6

**Prep time:** 30 minutes

**Cook time:** 5 minutes



2 serves per portion

### Ingredients

1 tablespoon smoked paprika  
2 teaspoons cayenne pepper  
1 teaspoon garlic powder  
1 teaspoon ground coriander  
1 teaspoon ground cumin  
400g uncooked prawns, peeled  
1 tablespoon extra virgin olive oil  
12 small flour OR corn tortillas  
½ cup natural yoghurt, reduced fat  
½ red cabbage, finely shredded

### Dragon Fruit Salsa:

1 dragon fruit, peeled and diced  
1 capsicum, finely diced  
1 tomato, finely diced  
1 red onion, finely diced  
½ bunch fresh coriander, chopped  
2 tablespoons pickled jalapenos, chopped (*optional*)  
1 clove garlic, crushed  
1 lime, juiced

### Method

COMBINE salsa ingredients in a bowl and set aside.

COMBINE smoked paprika, cayenne pepper, garlic powder, ground coriander and ground cumin in a small bowl.

ADD prawns and lightly coat in spices.

HEAT oil in a frypan over medium heat. When hot, fry prawns for a couple of minutes each side, or until just opaque.

WARM tortillas in a frypan or oven until soft.

LOAD each tortilla with a teaspoon of yoghurt, cabbage and prawns, and top with dragon fruit salsa.



Everyday Food

*Recipe courtesy of the Country Kitchens 2023 Product of the Year Recipe Collection - Dragon Fruit*