

PINEAPPLE TACOS

with prawns, chilli and lime
from *Life Kitchen*

Ingredients

100g cooked cold-water prawns
1 red chilli, chopped
2 limes, zest and juice
1 spring onion, finely chopped
1 pineapple, peeled and sliced into thin rounds
Handful fresh coriander, chopped

Method

In a medium-sized bowl, mix the cooked prawns with the chilli and the zest and juice of 1 lime.

Add the spring onion to the bowl and toss everything together.

Place the pineapple rounds on a serving plate and add roughly a tablespoon of the prawn mix in a line across the centre of each one, folding the pineapple in half to form a 'taco' shell

Sprinkle over the coriander and finish with a final squeeze of lime.

Enjoy!

