



PRAWN TACOS

INGREDIENTS

- 1 tbsp Country Range Olive-Pomace Oil
- 1 Lime (juiced)
- 2 Garlic Cloved (crushed)
- 1 pinch Country Range Chilli Flakes
- 400 g Raw Prawns (peeled)
- 8 Country Range 25cm Tortilla Wraps
- 1 Red Onion (thinly sliced)
- 100 g Fennel (thinly sliced)
- 2 Corn Cobs
- 5 tbsp Country Range Ranch Dressing
- dash Tobasco Sauce

METHOD

1. In a bowl mix the oil, lime juice, garlic, chilli and tobasco sauce together
2. Stir in the prawns and marinade for 5 minutes
3. Brush a little oil on the corn and place in a hot skillet pan to colour
4. Turn cobs until cooked and coloured on all sides and remove from heat
5. Carefully slice the kernels from the cob
6. Add the prawns and marinade in to a hot frying pan and cook for 2 minutes or until cooked through
7. Warm the tortillas in a microwave
8. Add a little fennel, red onion and prawn mix to each tortilla
9. Sprinkle the charred corn on top and drizzle a little ranch dressing over to finish