

Chimichurri Chorizo and Prawn Tacos

with harissa aioli and spicy wedges

Street Food 25-30 mins • Spicy • Eat me first

17



Prawns



Chorizo



Potatoes



Cherry Tomatoes



Parsley



Garlic



Red Wine Vinegar



Harissa Paste



Aioli



Tortilla



Rocket



Harissa Spice Mix

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, grater

Ingredients

	2P	4P
Prawns	180 g	360 g
Chorizo	100 g	200 g
Potatoes	3 units	6 units
Cherry Tomatoes	250 g	500 g
Parsley	5 g	10 g
Garlic	1 unit	2 units
Red Wine Vinegar	1 sachet	2 sachets
Harissa Paste	1 sachet	2 sachets
Aioli	1 sachet	2 sachets
Tortilla	8 units	16 units
Rocket	40 g	80 g
Harissa Spice Mix	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	740 g	100 g
Energy (kJ/kcal)	4548 kJ/ 1087 kcal	614.6 kJ/ 146.9 kcal
Fat (g)	49 g	6.6 g
Sat. Fat (g)	12.7 g	1.7 g
Carbohydrate (g)	119.4 g	16.1 g
Sugars (g)	11.5 g	1.6 g
Protein (g)	43.3 g	5.9 g
Salt (g)	8 g	1.1 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
Head online or use the app to
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You can recycle me!



Cook the Wedges

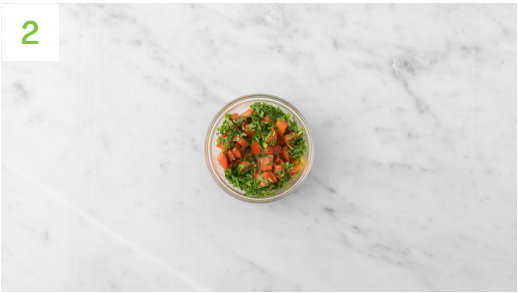
- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm thick wedges (peeling optional). Pop the wedges onto a lined baking tray.
- Drizzle with **oil**. Season with **salt, pepper** and **harissa spice mix**.
- Toss to coat and spread out in a single layer.
- Once oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through.

TIP: Use two baking trays if necessary—you want the wedges nicely spread out!



Fry the Chorizo

- When 15 mins of cooking time remain for the wedges, place a large pan over medium-high heat (without oil).
- Once hot, fry the **chorizo** until it starts to brown, 3-4 mins.
- Once cooked, remove the **chorizo** from the pan and mix with the remaining **harissa paste**.
- Return the pan to medium-high heat (add a drizzle of **oil** if the pan is too dry).



Make the Salsa

- Meanwhile, quarter the **tomatoes**.
- Finely chop the **parsley** (stalks and all).
- Peel and grate the **garlic** (or use a garlic press).
- In a medium bowl, mix the **red wine vinegar** with 2 tbsp **oil** (double for 4p). Season with **salt** and **pepper** then add the **parsley** and **tomatoes**.
- Just before serving, add the **rocket** to the bowl and toss to coat.



Sizzle the Prawns

- Roughly chop the **prawns**. **IMPORTANT:** Wash hands and equipment after handling raw prawns.
- Once the pan is hot, add the **prawns**.
- Season with **salt** and **pepper** and fry, stirring, for 3-4 mins.
- Stir in the **garlic** and cook for 1 min more, then remove the pan from the heat. **IMPORTANT:** Prawns are cooked when pink on the outside and opaque in the middle.
- Meanwhile, pop the **tortillas** into the oven to warm, 1-2 mins.



Mix the Harissa Aioli

- Add **half** the **harissa paste** to a small bowl along with the **aioli**.
- Mix together then set aside.



Assemble and Serve

- Spread a thin layer of **harissa aioli** over the bases of each **tortilla**.
- Top with **harissa chorizo** chunks and **prawns**.
- Garnish each taco with the **rocket** and **tomato** salad.
- Serve with the spiced wedges and remaining **harissa aioli** alongside.

Enjoy!