



Shrimp Tacos

Ingredients

- 500 g Peeled & cleaned shrimps
- 40 g MAGGI® Shawarma Mix
- 1 tsp ground cumin
- 80 g Jalapeno, seeds removed and sliced
- 40 g Lime juice
- 150 g Avocado, ripe and mashed
- 0.5 Head Lettuce
- 20 g Coriander leaves, chopped
- 1 Medium Tomatoes, diced

Instruction

1. In a medium glass mixing bowl, combine the prawns, MAGGI® Shawarma Mix, cumin, jalapeno pepper and lime juice. Mix this and allow to marinate in the fridge for 30 mins.
2. In the meantime prepare the toppings. Place them in individual bowls and heat up the tortilla bread.
3. In a large skillet, sauté prawns until cooked and pink.
4. Serve on the dining table along with toppings and tortilla.

Nutrition

Carbohydrates	7.1 g
Energy	145.19 kcal
Fats	4.9 g
Protein	19.71 g

🕒 15 Minutes

⊕ 6 Servings