

**OVERALL time: 15 mins**

## TAPAS 3 WAYS - MINI PRAWN TOSTADAS

These mini prawn tostadas are the perfect appetizer or light snack, combining crispy tortillas with zesty prawns and fresh toppings. They're quick to assemble and pack a punch of flavor with every bite.

Metric

**Number of servings : 4**

### ingredients

#### For the guacamole

- 2 Ripe avocados
- 1 Red onion, finely diced
- 1 Jalapeno, seeds removed & finely diced
- 15 ml Lime juice
- 15 ml Fresh coriander leaves, roughly chopped
- To taste **Cape Herb and Spice Tall Seasoned Salt**

#### For the prawns

- 250 g prawns, fully cleaned & deveined
- To taste **Cape Herb and Spice Taco Spice**

#### To serve

- Nacho Chips
- Fresh Coriander
- Lime wedges

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 10 mins | COOKING TIME: 5 mins**

For the guacamole:

Mash the avocado roughly in a bowl.

Add the rest of the ingredients, mix well and season to taste.

For the prawns:

Place the cleaned prawns in a mixing bowl.

Drizzle with a little olive oil and season well with Cape Herb & Spice Taco Spice.

Toss to coat.

Heat a frying pan on high heat.

When very hot, add the prawns in a single layer and cook for about 1 minute per side.

Remove from the heat.

To serve:

Place nacho chips on a serving platter.

Add a dollop of guacamole to each chip and top with a prawn.

Finish with a little piece of coriander and serve with fresh lime wedges and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>

Metric

## ingredients

### For the guacamole

- 2 Ripe avocados
- 1 Red onion, finely diced
- 1 Jalapeno, seeds removed & finely diced
- 15 ml Lime juice
- 15 ml Fresh coriander leaves, roughly chopped
- To taste **Cape Herb and Spice Tall Seasoned Salt**

### For the prawns

- 250 g prawns, fully cleaned & deveined
- To taste **Cape Herb and Spice Taco Spice**

### To serve

- Nacho Chips
- Fresh Coriander
- Lime wedges

**Number of servings : 4**

## **THIS IS WHAT YOU WILL NEED TO DO**

**PREP TIME: 10 mins | COOKING TIME: 5 mins**

For the guacamole:

Mash the avocado roughly in a bowl.

Add the rest of the ingredients, mix well and season to taste.

For the prawns:

Place the cleaned prawns in a mixing bowl.

Drizzle with a little olive oil and season well with Cape Herb & Spice Taco Spice.

Toss to coat.

Heat a frying pan on high heat.

When very hot, add the prawns in a single layer and cook for about 1 minute per side.

Remove from the heat.

To serve:

Place nacho chips on a serving platter.

Add a dollop of guacamole to each chip and top with a prawn.

Finish with a little piece of coriander and serve with fresh lime wedges and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram |  
<http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>