

# MasterFoods<sup>TM</sup>

## PROFESSIONAL

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Prawn and Mango Tacos  
RECIPE

### Prawn and Mango Tacos



<?xml version="1.0"?>

TIME

10 minutes

INGREDIENTS

9 items

MAKES

12 servings

Try these colourful and bright tasting tacos. Fantastically simple to put together and a great crowd pleaser.

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## INGREDIENTS

- 24 large prawns, cooked, de-shelled and tails off
- 12 Gluten Free corn tortillas
- 2 large mangoes, cheeks sliced and diced
- 6 tbsp. MasterFoods™ Professional Whole Egg Mayonnaise
- ¼ tsp. smoked paprika
- ¼ tsp. sweet paprika
- 3 limes, zest of 1 and the other 2 cut into wedges
- Fresh coriander, for garnish
- Salt and pepper, to taste

PRODUCTS USED



MasterFoods Professional Gluten Free Whole Egg Mayonnaise 2.2kg

[SEE DETAILS](#)

## Cooking Instructions:

- 1  
For the sauce combine the mayonnaise, both smoked and sweet paprika, and lime zest.
- 2  
Griddle/dry pan fry the tortillas and keep warm.
- 3  
To assemble the tacos, dollop some sauce on the wrap, add two prawns, a spoon of diced mango, a squeeze of lime, and garnish with coriander.

## Tips:

- 1  
Mango can be replaced with fresh pineapple.
- 2  
For some interesting textures, add chargrilled red capsicum, fried shallots, toasted coconut, chilli flakes, or even some toasted pepitas.

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### [Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

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### [Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



### [Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



### [New York Inspired Tagliatelle Pasta](#)

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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