

Mini Prawn Tostadas



Ingredients

- 6 large flour tortillas
- Olive oil spray
- 2 avocados
- 2 limes
- Salt and freshly ground black pepper
- BBQ Rub of your choice (we recommend Smokey Joe's Chipotle and Lime Rub)
- 36 medium sized raw prawns, shelled and deveined
- 25g Greek feta, finely crumbled
- Fresh coriander or parsley, finely chopped, to garnish

Directions

- Step 1 – Using a cookie cutter, cut 6cm rounds from the flour tortillas and spray each liberally with olive oil on both sides. Set aside.
- Step 2 – In a large bowl, mash together the avocado, the juice of half a lime and 1 – 2 tsp of your chosen BBQ rub. Season with salt and pepper, mix well and set aside.
- Step 3 – Prepare the BBQ for direct cooking over medium heat (180 - 200°C). Preheat a Weber stainless steel grill pan. When the pan is hot, add the tortilla rounds in a single layer and toast, watching carefully, until browned on both sides. Set aside uncovered to crisp up.
- Step 4 – Toss the prawns in a liberal amount of your chosen BBQ rub, ensuring they are evenly coated. Preheat the same grill pan, add the prawns and cook, tossing regularly until they are cooked through.
- Step 5 – To serve, top each toasted tortilla round with a little avocado mixture, add a prawn and then sprinkle the feta and coriander or parsley to garnish. Serve with the remaining lime wedges.

