

# Mexican Prawn Tortillas

1 large garlic cloves  
10g fresh ginger peeled  
1 red chilli (or to taste)  
50g coriander stalks and leaves  
½ tsp ground cumin  
Heaped tbsp. smoked paprika  
40g lime juice  
Good pinch salt  
30g oil  
500g raw prawns peeled

Place everything EXCEPT prawns into the Thermomix bowl and blitz on **Speed 8 for 5 seconds**. Scrape down the sides. Repeat if necessary.

Pour marinade over prawns and sit for 30 minutes.

Fry in a hot pan until prawns are cooked.

Serve with salad, cheese, sour cream, salsa and tortillas.