

Prawn Tacos with Grilled Watermelon Salsa

Serves 4-6

Ingredients

- 2 medium size watermelon steak slabs (save the rinds for pickling-pg)
- dozen extra large tiger prawns- head on, tail shell removed
- soft tacos
- handful of coriander leaves- washed and chopped
- 1 medium sized red onion- finely chopped
- 1 lemon juiced
- 2 green chilli or jalapeño- deseeded and chopped
- Salt

Grill your watermelon steaks until the dark char appears on the red fruit flesh. Once both sides have a good colour, take them off to cool down. Don't worry if bits of the fruit go black. It's all flavour.

Prepare your salsa by casting into a bowl the red onion, coriander, 1 chopped chilli, and lemon juice. Once the watermelon has cooled down, give it a chop and add it to the bowl and mix.

Rub your prawns with chilli and salt and grill till cooked through.

Now it's time to assemble.

First, suck the head juice out of the prawn.

Yes!!!! you are awesome!

love me some prawn head juice!!!!

Toast the tacos on the grill.

Now fill them with the prawns and top with the salsa.

Fold and consume, then smile but you don't need to be told that cause it will happen involuntarily.