



# Grilled Shrimp Tacos with Quick Pickled Fennel

**Makes:** 4

**Prep time:** 30 minutes

**Cook time:** 5 minutes

500g large prawns

Zest of 2 limes

1 tablespoon ground cumin

2 teaspoons paprika

2 teaspoons dried oregano

2 tablespoons neutral oil

**For the fennel:**

1 large bulb fennel

Juice of 2 limes

Juice of 1 lemon

Large pinch of sugar

**To serve:**

5 corn tortillas per person

Shredded white cabbage

Finely diced onion

Finely diced chilli

Sour cream

Coriander

These tacos are bursting with juicy spiced shrimp and zesty pickled fennel. The fennel isn't so much pickled as given a bath in lots of lemon and lime juice, which softens it and brings essential acidity to the taco. A good taco is all about the garnishes too, so make sure to have lots of them on the table for people to help themselves.

**Method:**



**1.** Combine the fennel, lime and lemon juices, sugar and a large pinch of salt in a bowl. Mix well and set aside, stirring every so often.



**2.** Combine the shrimp, lime zest, cumin, paprika, oregano, oil and some salt in a bowl.

**3.** Ensure you have all your garnishes ready to go. Light two burners on the Jupiter Outback BBQ and set the heat to medium high. Cook the shrimp for a couple of minutes each side, or until pink and cooked through.



**4.** Serve the cooked shrimp with the pickled fennel and garnishes.