

# Corn cups with prawns, mango & chillies

*Quick Canapé for Christmas  
Entertaining or just as a treat  
to snack on.*

Buy ready-shaped corn tortillas to save time with these easy, healthy seafood canapés.

**Prep:** 15 mins

**Cook:** 10 mins

**Makes:** 24



## Ingredients

8-10 corn tortillas

3 tbsp vegetable oil

100g small shelled prawns

juice 1 lime

½ mango, peeled, deseeded and finely diced

2 tbsp finely diced red onion

1 red chilli, finely diced

handful coriander, finely chopped and some whole leaves reserved



## Method

**1** Heat oven to 200C/180C fan/gas 6. Using a 6cm pastry cutter, cut out circles from the tortillas. Heat the tortilla circles from the tortillas. Heat the tortilla circles for 5 secs in a microwave, then press into a mini muffin tin. Brush with the oil and bake for 8-10 mins until golden and crisp. Remove and leave to cool completely.

**2** Chop the prawns into small pieces and marinate in the lime juice for 5 mins. Put the prawns and lime juice in a bowl with the mango, red onion, chilli and coriander. Season, mix together and use to fill the corn cups just before serving. Top with coriander leaves.

