

Spicy Hot Cheeto Prawn Roll

A crunchy and fiery prawn roll featuring crispy Hot Cheeto crumbs, tender prawns, and a creamy spicy mayo, all wrapped in a soft brioche bun. Perfect for spice lovers looking for a unique seafood twist.


20 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 100g prawns, peeled and deveined
- 50g Hot Cheetos, crushed
- 1 brioche bun
- 30g lettuce, shredded
- 2 tbsp mayonnaise
- 1 tsp sriracha sauce
- 1 tsp lime juice
- 1 clove garlic, minced
- Salt and pepper to taste
- 1 tbsp olive oil

Steps

- 1 In a small bowl, mix mayonnaise, sriracha sauce, lime juice, garlic, salt, and pepper to create spicy mayo.
- 2 Heat olive oil in a pan over medium heat.
- 3 Season prawns with salt and pepper, then cook them in the pan until pink and cooked through, about 2-3 minutes per side.
- 4 Remove prawns and toss them gently with crushed Hot Cheetos, coating evenly.
- 5 Lightly toast the brioche bun.
- 6 Spread spicy mayo on both halves of the bun.
- 7 Place shredded lettuce on the bottom half, then add the Hot Cheeto-coated prawns on top.
- 8 Cover with the top bun and serve immediately for a crunchy, spicy experience.