



SHRIMP FAJITA

Prep Time: 25 minutes

Cooking Time: 10 minutes

Difficulty Rating: ■■■○○

Ingredients:

- 1kg shrimp deveined and tails removed
- 500g mozzarella grated
- 2 tbsp butter
- 6 flour tortillas warmed
- 250g sour cream
- Shredded iceberg lettuce
- Sliced red onion
- Lime wedges

Salsa

- 2 mangos peeled, seeded and diced
- 2 avocados peeled, pitted and diced
- Fresh chives, chopped
- 1 habanero pepper seeded and chopped
- 2 tbsp chopped fresh coriander
- 2 tbsp apple cider vinegar
- Salt and pepper

Together, made better, with you:

Method

1. In a mixing bowl, combine all the ingredients for the salsa
2. Preheat the plancha to medium heat and add the butter and shrimp.
3. Season with salt and pepper and sprinkle the grated mozzarella cheese over the shrimp to keep it all together.
4. Cook the shrimp until they are nice a pink, about 2 minutes a side
5. Warm up the tortillas, spread them with sour cream, add the shredded lettuce and slices of red onion.
6. Add the grilled shrimp and cheese and cover with the mango salsa
7. Serve with lime wedges and an ice cold beer!

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TOGETHER, MADE BETTER