



SHRIMP TACOS

Prep Time: 25 minutes

Cooking Time: 10 minutes

Difficulty Rating: ■■■□□

Ingredients:

2.25 lbs shrimp deveined and tails removed
1 lbs mozzarella
2 tablespoons butter
6 flour tortillas, warmed
9 oz sour cream
Shredded Iceberg lettuce
Sliced red onion
Lime wedges

Salsa

2 Mangos, seeded and diced
2 Avocados, peeled, pitted and diced
Fresh chives, chopped
1 habanero pepper, seeded and chopped
2 tablespoons fresh coriander, chopped
2 tablespoons apple cider vinegar
Salt and pepper

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 shrimps to keep it all together. Cook the shrimps until they are nice and pink, about 2 minutes a side.
4. Warm up the tortillas, spread them with sour cream.
5. Add the shredded lettuce and slices of red onion.
6. Add the grilled shrimps, cheese and cover with the mango salsa.
7. Serve with lime wedges and an ice cold beer!

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megamaster

TOGETHER, MADE BETTER