



BAJA SHRIMP TACOS



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BAJA SHRIMP TACOS

Recipe created by Heather Englund

1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, diced
1 lb medium shrimp, peeled & deveined
8 soft flour tortillas
1 cup green cabbage, shredded
¼ cup green onion, minced
¼ cup cilantro, minced

 ¼ cup crispy tortilla strips

 2 tbsp lime juice

 1 tbsp extra virgin olive oil, divided

 ½ tsp paprika

 ½ tsp sea salt

 ¼ tsp pepper

 ¼ tsp chili powder

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5



For the Baja sauce: V4 cup avocado oil mayonnaise 1 tbsp lime juice 1 tsp roasted red chili paste



20 min 10 min PREP. COOKING



easy

DIRECTIONS

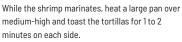
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In a small bowl whisk the sauce ingredients together and set aside.

Add the shrimp, lime juice, ½ tbsp extra virgin olive oil, paprika, sea salt, pepper, and chili powder in a bowl, and toss to combine. Let the shrimp marinate for up to 15 minutes.



When the shrimp has finished marinating, heat a large skillet over medium-high heat and add ½ tbsp extra virgin olive oil to the pan. Add the shrimp and cook for 3 minutes, flip, and cook another 2 minutes. The shrimp is done when

opague and white/pink. Set aside.

Build your tacos by adding a base of cabbage, diced tomatoes, shrimp, green onion, cilantro, tortilla strips, and the Baja sauce into each tortilla.