



RECIPE | TOMATOES

BAJA SHRIMP TACOS



30 min

20 min
PREP.

10 min
COOKING



4



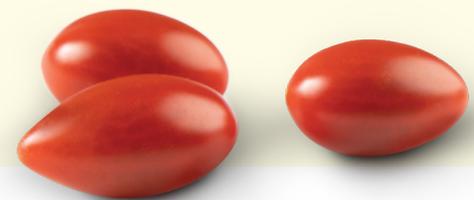
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INGREDIENTS

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

For the Baja sauce:
¼ cup avocado oil mayonnaise
1 tbsp lime juice
1 tsp roasted red chili paste



DIRECTIONS

- 1 In a small bowl whisk the sauce ingredients together and set aside.
- 2 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.
- 3 While the shrimp marinates, heat a large pan over medium-high and toast the tortillas for 1 to 2 minutes on each side.
- 4 When the shrimp has finished marinating, heat a large skillet over medium-high heat and add ½ tsp 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 opaque and white/pink. Set aside.
- 5 Build your tacos by adding a base of cabbage, diced tomatoes, shrimp, green onion, cilantro, tortilla strips, and the Baja sauce into each tortilla.

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