

RECIPE | PEPPERS



SHRIMP & MINI SWEET PEPPER TACOS



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SHRIMP & MINI SWEET PEPPER TACOS



15 min

10 min
PREP.

5 min
COOKING



4



easy

INGREDIENTS

- 8 oz Pure Flavor® Aurora Bites Mini Sweet Peppers
- 8 taco shells
- 1 lemon, quartered
- 1 clove garlic, minced
- 1 lb medium size shrimp, peeled & deveined
- 3 tbsp cilantro leaves
- 2 tbsp sriracha sauce, divided
- 1 tbsp olive oil
- Crème fraiche, for garnish

DIRECTIONS

- 1 Slice peppers into rings.
- 2 Warm taco shells as per package directions.
- 3 Coat shrimp with olive oil, 1 tablespoon sriracha sauce, and mix in the garlic.
- 4 Heat pan on medium-high and cook shrimp for 2-3 minutes on each side, flipping only once midway.
- 5 Assemble tacos by putting the shrimp in the shell, then squeeze fresh lemon, and drizzle with extra sriracha if desired.
- 6 Top with mini peppers, cilantro, and crème fraiche, and serve.