



JAMAICAN JERK SHRIMP TACOS



Makes 4-6 Street Tacos



INGREDIENTS

4-6 Mission® Street Tacos Corn Tortillas, warmed
2 Tbsp. melted butter
1 lb. raw shrimp, peeled and deveined
3 Tbsp. Jamaican jerk seasoning
2 Tbsp. oil
2 c. shredded cabbage
½ lime, cut into wedges for garnish

Tropical Salsa

1/2 c. diced mango and/or pineapple
1/4 c. chopped cilantro
1/3 c. slivered red onion
½ lime



RECIPE INSTRUCTIONS

1. To prepare salsa: Combine mango (or pineapple), cilantro, red onion and half of a squeezed lime. Set aside.
2. In medium sized bowl toss together melted butter, raw shrimp, and Jamaican jerk seasoning
3. Preheat skillet to medium high and add oil. Fry shrimp in preheated pan for about 2 minutes on each side, or until golden crusted.
4. Assemble tacos by layering shrimp, cabbage and mango salsa.
5. Serve with lime wedges.