

SWEET & SPICY SHRIMP TACOS



Looking for a flavorful and easy-to-prepare entrée to add to your menu? Look no further than our Sweet & Spicy Shrimp Tacos! These tacos are packed with flavor and sure to be a hit with your customers.






Ingredients:

- 4 Raw shrimp per taco
- 2oz. Creamy Lime Jalapeno Slaw
- 4 Flour/Corn Tortillas
- 4oz. Canola Oil
- 1oz. Fresh Cilantro
- 2oz. Smoky Honey Habanero – Spiceology

Instructions:

1. In a mixing bowl, toss the raw defrosted shrimp, spice, and 2oz. oil
2. In a large skillet heat, 2oz. of additional oil and add shrimp. Sauté until fully cooked.
3. Assemble by placing shrimp into warm shells, then top with Jalapeno Lime Slaw and garnish with fresh cilantro
4. Serve

Product	Description	Code #	Pack Size
 Creamy Lime Jalapeno Slaw	Fresh and bright, our Creamy Lime Jalapeno Slaw has a unique balance of creamy citrus and a spicy pepper bite that is great any time of the year! <div>   </div>	0250333	2/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian