

From Salsa Senorita's Kitchen



Salsa Senorita's Spicy Shrimp Tacos with Creamy Coleslaw

Creamy Coleslaw

Ingredients:

- 1 head of green cabbage – finely sliced
- 1 cup grated carrots
- 2 green onions – thinly sliced
- ½ cup mayonnaise
- 1 tbsps. olive oil
- ¼ cup fresh lime juice
- ¼ cup chopped fresh dill
- 1 tbsp. sugar
- 1 tsp. celery salt
- ½ tsp. cumin seeds – crushed
- ¼ tsp. kosher salt
- 1/8 tsp. pepper

In a large bowl combine cabbage, carrots and green onions. In a small bowl whisk together mayonnaise, olive oil, lime juice and zest, dill, sugar, celery salt and cumin seeds. Season with salt and pepper. Pour over cabbage mixture and toss to coat. Cover and refrigerate at least 1 hour. Serve over shrimp.

Spicy Grilled Shrimp

Ingredients:

- 1/3 cup olive oil
- ¼ cup sesame oil
- ¼ cup chopped fresh parsley
- 2 tbsps. Salsa Senorita – Hot
- 2 tbsps. Minced garlic
- 1 tbsp. ketchup
- 1 tbsp. Asian Chili paste or Sriracha
- 1 tsp. Kosher salt
- 1 tsp. black pepper
- 3 tbsps. Lemon juice

Whisk together olive oil, sesame oil, parsley, Salsa Senorita, garlic, ketchup, chili sauce, salt, pepper and lemon juice in a mixing bowl. Set aside about 1/3 of the marinade to use while grilling. Place shrimp in a large, resealable plastic bag. Pour in the remaining marinade and seal in a bag. Refrigerate for 2 hours. Lightly oil grill grate. Cook shrimp for 2 minutes per side until opaque. Basting frequently with reserve marinade.

Making the Tacos:

Warm corn tortillas according to package. Place 4 shrimp on each tortilla and top with coleslaw and Salsa Senorita for extra spice!

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