

SHRIMP TACOS

With Ginger Mango Sauce

With Raven Tuffin, EFNEP Educator

Shrimp Tacos with Ginger Mango Salsa

Makes: 6 servings Serving Size: 1 taco

Ingredients for Shrimp

- 4 tablespoons of smoked paprika
- 1 tablespoon of oregano
- 1 teaspoon of chipotle chili powder
- ½ teaspoon garlic powder
- ¼ teaspoon of cayenne red pepper
- ¼ teaspoon dry mustard
- 1 tablespoon of olive oil
- 1 pound of medium shrimp, deveined

6 tortillas (feel free to use corn, flour, whole wheat, or lettuce wraps for the tortillas)

Ingredients for salsa

- 1 medium ripe mango, diced
- ½ medium cucumber
- ¼ teaspoon fresh ginger, minced
- ½ teaspoon chili powder
- 1 tablespoon cilantro, minced

Directions:

1. In a medium bowl mix paprika, oregano, chipotle chili powder, garlic powder, red pepper, and dry mustard
2. Add raw shrimp to seasonings. Coat thoroughly
3. In a small bowl, combine ingredients for salsa. Cover and chill in refrigerator
4. In a large skillet, heat olive oil over medium heat and add shrimp
5. Cook shrimp until pink and remove from heat
6. Divide shrimp between 6 tacos (or wraps) and top with salsa.

To make a complete dish feel free to cook rice and add in the mango salsa for a fresh flavor.

Happy Mix it Up Monday!