

# BAJA SHRIMP TACOS



## Ingredients:

Shrimp Taco Meat,  
Mango Salsa,  
Cabbage Slaw,  
Baja Crema Sauce  
Corn Tortillas



**SHRIMP TACO MEAT**

**MANGO SALSA**

**CABBAGE SLAW**

**BAJA CRÈMA**



1 lb of Shrimp thawed  
Mix with:  
juice of 1/2 a lime  
1/2 clove of minced garlic  
1 TBSP dried onion  
1 TBSP of taco seasoning  
2 TBSP olive oil  
Refrigerate for 30-60 minutes

1/2 cup chopped mango  
1/2 cup chopped pepper- red, orange, yellow  
1 cup chopped cilantro  
1/2 cup chopped red onion  
1/2 clove of minced garlic  
Juice of 1/2 a lime  
Salt & pepper to taste

2 cups cabbage thinly sliced  
2 cups red cabbage thinly sliced  
1 TBSP crema  
1 TBSP vinegar  
Salt and pepper to taste

3 TBSP crema or Sour Cream  
1 TBS Mayo  
1 TBSP vinegar  
1 tspn Taco seasoning  
Salt and pepper to taste

Dump shrimp contents in into a med high skillet. Cook 3-4 minutes until Shrimp is pink

Mix all ingredients & refrigerate until use

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1. Tortilla- Warmed 2. Cabbage Slaw 3. Cabbage Slaw 4. Mango Salsa

5. Baja Cream

