

Shrimp Tacos with Pico de Gallo and Lime Crema

Serves 3

21-25 medium shrimp, peeled and deveined
 1 tablespoon olive oil
 2 teaspoons Cajun seasoning
 Kosher salt and freshly ground black pepper,
 to taste
 2 tablespoons shredded cabbage
 2 tablespoons shredded lettuce
 1 tablespoon sour cream
 Juice and zest from half a lime juice
 1 tablespoon unsalted butter
 3 six-inch flour tortillas
 2 tablespoons guacamole (see previous
 recipe)
 2 tablespoons pico de gallo (see recipe
 below)
 Chopped fresh cilantro, for garnish.

For the Pico de Gallo:

6 tablespoons diced plum tomatoes
 ¼ cup diced white onion
 Juice from half a lime
 2 tablespoons chopped fresh cilantro
 Kosher salt and freshly ground black pepper,
 to taste

1. Peel and devein the shrimp, then toss them in a medium-sized bowl with the olive oil, Cajun seasoning, salt and pepper.
2. Make the sauces: Mix together the shredded cabbage and lettuce in a small bowl, and set aside. Mix together the sour cream and lime juice and zest in a small bowl and set aside.
3. Make the pico de gallo: combine the diced tomatoes and onion in a medium bowl. Add the lime juice, cilantro, and salt and pepper to taste, and stir to combine.
4. Heat the butter in a sauté pan over medium heat. Add the shrimp and cook for 2-3 minutes, until it reaches 145°F.
5. Lay out the tortillas on a plate. Fill each shell evenly with guacamole and the cabbage slaw. Add the shrimp, then top with the pico de gallo and the lime sour cream. Garnish with fresh cilantro and serve.

Recipe courtesy of Wegmans Chef Ernesto Cadima

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