

WhipUpKing™ Shrimp Tacos

Ingredients

- * Shrimp- 1lb raw, thawed, deveined
- * Corn tortillas
- * WUK™ Sazón-2 WUK™ Scoops
- * Olive oil- 1TBSP
- * Frying oil of choice- 3 TBSP
- * Garlic powder- 1/4 tsp
- * Salt and Pepper to taste
- * Cabbage-shredded
- * Sour Cream-1/4 cup
- * Chipotles in Adobo- 1 TBSP, minced (optional)
- * Tomato-one small, chopped
- * Cilantro-chopped,
- * Lemon/Lime squeeze



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Instructions:

- * Mix shrimp, WUK™ Sazón, olive oil, garlic powder, salt and pepper in mixing bowl until shrimp are well coated
- *Heat a saute pan on medium; once hot, cook shrimp 2-3 minutes on each side, turning only once. Once shrimp is bright pink and has some color from seasonings, remove from heat and set aside
- *OPTIONAL: Make a chipotle cream by placing sour cream and chipotle in a bowl, adding more chipotle or sour cream depending on your spice level preference
- *Heat frying oil on medium/high. Once it is hot, place a tortilla in the pan and lightly fry 1-2 minutes each side until tortilla is crispy but pliable; take out of oil and place on paper lined plate
- *Once all tortillas have been fried, fold in half, and place 2-3 shrimp, in tortilla, topping with cabbage, tomato, cilantro, and chipotle sour cream, squeeze of lemon/lime. *Enjoy!