



SPOTLIGHT RECIPE

GRILLED SHRIMP TACO TOPPED WITH 13 STARS TANGO MANGO HOT SAUCE

The taco is seasoned with a blend of chili powder, cumin, paprika, garlic powder and lime juice. A creamy lime-infused crema and crunchy shredded vegetables add a lot of flavor to the dish. The 13 Stars Hot Sauce adds sweet heat and fiery habaneros, and the company is veteran-owned.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

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INGREDIENTS

- 3 pounds large shrimp, 16/20, peeled, deveined
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1 teaspoon smoked paprika
- 1 teaspoon garlic, minced
- 1/2 teaspoon black pepper
- 1 red onion, sliced
- 1/2 cup Cotija cheese
- 1 1/2 cups red cabbage, shredded
- 12 corn tortillas
- 1 1/2 avocados cut into 1/4 pieces
- 1 1/2 limes cut into 4 pieces
- 2 tablespoons cilantro, chopped
- 1 bottle Tango Mango Sauce

DIRECTIONS

Preheat the grill to medium-high.

In a large bowl, toss the shrimp with the olive oil, salt, chili powder, cumin, smoked paprika, garlic and black pepper. Let sit at least 15 minutes.

Grill the shrimp for 2 to 3 minutes per side until they are opaque, pink and have a light char. Set aside.

In a bowl, make the salad with the onion, cheese and cabbage. Warm the tortillas and place the shrimp along with the salad mix, avocados and lime wedges, and sprinkle with the cilantro. Serve with the Tango Mango Sauce on the side.