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MANGO HABANERO SHRIMP TACOS

Recipe Details

The shrimp have a sweet but spicy flavor that pairs well with Mango Habanero Sour Cream.

1. In a medium bowl, whisk together the sour cream and 1 tablespoon of seasoning. Set aside in the cooler.
2. Heat 1 tablespoon vegetable oil in a large skillet over medium-high heat. Add half the shrimp; cook until opaque throughout, 2 to 3 minutes. Repeat with another tablespoon oil and remaining shrimp.
3. Immediately toss the shrimp in the remaining mango habanero seasoning.
4. Lightly grill the tortillas if desired. Place 2 ounces of the sliced cabbage and 4 shrimp inside each tortilla, then 2 ounces of the mango habanero sour cream.
5. If desired, the tacos can further be topped with salsa, sliced mangos, and/or sliced green onions.

MAIN RECIPE | INGREDIENTS | SERVES 4

1 POUND LARGE SHRIMP, 31/35 COUNT, PEELED AND DEVEINED
2 TABLESPOONS VEGETABLE OIL, DIVIDED
1 CUP CABBAGE, THINLY SLICED
8 EACHES CORN TORTILLAS
1 CUP SOUR CREAM
2 TABLESPOONS LAWRYS® MANGO HABANERO WINGS SEASONING MIX

RECIPE TYPE: BURGERS TACOS AND SANDWICHES

CUISINE: AMERICA

NUTRITION INFORMATION (PER SERVING)

CALORIES: 350 CAL

SODIUM: 770 MG

CARBOHYDRATES: 28 G

PROTEIN: 19 G