Grilled Cajun-Lime Shrimp Tacos

The Robin's Nest — Mount Holly, New Jersey

INGREDIENTS (yields 2 tacos)

6 gulf shrimp, cleaned, peeled, deveined, and tails removed

6 tablespoons lime juice, divided

½ cup mango purée

½ cup sour cream

2 tablespoons lime juice

2 tablespoons honey

1 large red pepper, chopped

1 large yellow pepper, chopped

4 medium tomatoes, chopped

1/4 cup cilantro, chopped

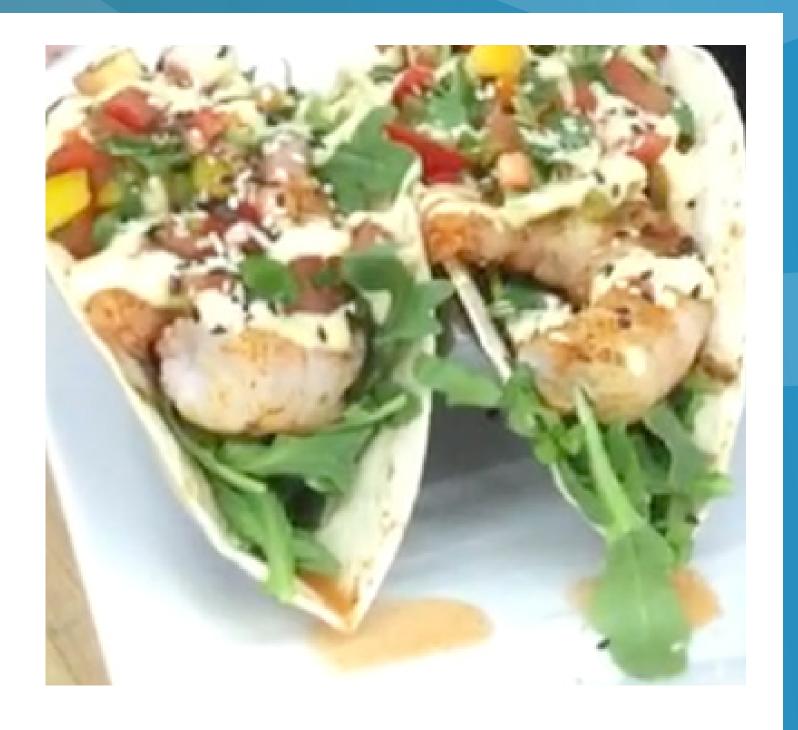
1 tablespoon each salt and pepper

1 teaspoon hot sauce (optional)

cajun seasoning

2 tortillas

arugula



- 1. Place shrimp in a small bowl; add 2 tablespoons of lime juice to marinate.
- 2. Mix mango purée, sour cream, 2 tablespoons of lime juice and honey in a large bowl or blender. Set aside mango crème sauce.
- 3. For the salsa, add the chopped peppers and tomatoes in a bowl. Add cilantro, 2 tablespoons of lime juice, salt, pepper and hot sauce (if desired).
- 4. Sprinkle the shrimp with a little Cajun seasoning, then place shrimp on medium/high grill. Cook each side about 3 minutes (adding more Cajun seasoning after flipping), until shrimp start to turn pink and are firm to the touch.
- 5. As the shrimp cook, add the tortillas to the grill, warming them to the touch, about 1-2 minutes each side.
- 6. Remove tortillas and shrimp from the grill.
- 7. Place the tortillas in a taco holder. Add a handful of arugula at the bottom of each. Top with 3 shrimp, salsa and mango crème sauce.

