

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
¼ 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.