



Grilled Shrimp Tacos with Ancho-Orange Horseradish Sauce

Serves 8

Ingredients:

8 Mission® 5" Yellow Corn Taco Shells (07381)
1/3 cup freshly squeezed Orange Juice , plus the zest of one Orange
1 cup Sour Cream
2 tsp. Honey
1 tsp. Cholula Hot Sauce
2 Tbsp. White Wine Vinegar
3 tsp. (or to taste) prepared Horseradish
2 tsp. Ancho Chile Powder
1/8 tsp. Cumin
1/4 tsp. Onion Powder
1 tsp. Salt
1/2 tsp. freshly ground Black Pepper
2 lbs. medium Shrimp , peeled and deveined (about 50)
4 Tbsp. Olive Oil
2 medium Red Onions , sliced about 1/4" thick
1/2 cup fresh Cilantro Leaves, chopped
1/2 cup Queso Fresco , crumbled (Mexican Soft Cheese)

Directions:

1. In a bowl, mix orange juice, orange zest, sour cream, honey, Cholula, vinegar, horseradish, ancho chile powder, cumin and onion powder - stir to combine. Season to taste with salt and pepper. Cover with plastic wrap and chill cream at least one hour or overnight.
2. Heat grill to medium-hot. In a bowl, drizzle shrimp with 2 Tbsp. of olive oil, mix to coat. Season with salt and pepper. Arrange shrimp on grill. Cook until pink and firm with slight char marks, about 2½ minutes per side.
3. Heat a sauté pan, add the remaining 2 Tbsp. olive oil. Add the red onions to the pan, then season with salt and pepper. Sauté onions until fragrant and slightly translucent, about five minutes. Warm the tortillas. Place about six grilled shrimp on each tortilla. Top the shrimp with the sautéed onions, orange sauce, chopped cilantro and Queso Fresco cheese. Serve.