



## Chipotle Shrimp Street Tacos

Prep Time: 15 Minutes

Cooking Time: 8 Minutes

Serves 12

### Ingredients:

36 each 4.5" Heat Pressed Flour Tortillas (28671)  
Smoky Chipotle Butter , see related recipe  
1 each Fresh Pineapple , peeled , cored and cut into  
1/4" thick slices  
Non-stick Cooking Spray , as needed  
72 each Shrimp , large , peeled and deveined  
Salt and Pepper to taste  
2 1/4 cups Finely shredded Red Cabbage  
Cilantro Leaves , hand picked , as needed

### Directions:

1. Preheat deep fryer to 350°F and an open flame grill to medium-high heat.
2. To make fried mini taco shells, submerge a flour tortilla into deep fryer for 45 seconds to 1 minute using a long metal spatula held at center of tortilla to set shape. Remove when golden brown and drain. Hold warm and repeat.
3. To make grilled pineapple, coat slices with non-stick cooking spray on both sides and grill for 1 minute per side or until grill marked. Cut into bite-sized pieces and reserve.
4. To make 3 Chipotle Shrimp & Pineapple Tacos: In large non-stick sauté pan, heat 2 tablespoons smoky chipotle butter over medium heat, season 6 shrimp as desired with salt and pepper, and sauté 2 to 3 minutes per side or until cooked through. Next place 1 tablespoon cabbage in each of 3 warm fried taco shells. Top each with 2 pieces warm chipotle shrimp, 2 to 3 pieces grilled pineapple and fresh picked cilantro leaves as desired. Serve warm.



## Recipes

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### Smoky Chipotle Butter

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 1

#### Ingredients:

- 1/2 tsp. Oil
- 1/8 cup chopped Garlic
- 1/8 cup chopped Shallot
- 1 oz. Butter , unsalted , room temperature
- 1/3 each Canned Chipotle Chiles in adobo sauce
- 1/6 each Lime , juiced

#### Directions:

1. Heat oil in sauté pan over medium-high heat, add garlic and shallot and sauté until translucent. Transfer mixture to in a food processor, add butter, chipotle chiles and lime juice and pulse until well combined; reserve refrigerated.