



Recipes

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Whole Grain Shrimp Tacos

Prep Time: 25 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

24 each 6" Whole Wheat Tortillas (10462)

1/4 cup Cilantro , chopped

2 tsp. Lime Zest , fresh

2 Tbsp. Lime Juice , fresh

2 Tbsp. Olive Oil

1 1/2 lbs. Shrimp , peeled and deveined , tail off , 26-30/pound

Kosher Salt , as needed

Black Pepper , as needed

Orange Guacamole , see related recipe

Cabbage Slaw , see related recipe

Directions:

1. Pre-heat grill to medium heat.

2. Make a marinade using cilantro, lime zest, lime juice and olive oil. Toss shrimp in marinade, allow to marinate 10 minutes.

3. To make each serving: Grill 6 shrimp until cooked. Heat two tortillas. In each tortilla layer 1 Tbsp. orange guacamole, top with 2 1/2 Tbsp. cabbage slaw, and 3 shrimp each.





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Cabbage Slaw

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

3/8 tsp. Ginger , fresh , minced
1/8 tsp. Ground Cayenne Pepper
1/4 tsp. Agave Nectar
1/8 cup Orange Juice
1/8 cup Purple Cabbage , shredded
1/8 cup Green Cabbage , shredded
1/8 cup Lime Juice , fresh
1/8 cup Mandarin Oranges , canned , drained

Directions:

1. In a small mixing bowl, combine ginger, cayenne pepper, agave and orange juice. Whisk well to combine.
2. In a large mixing bowl, combine cabbages, lime juice and mandarins. Pour ginger-cayenne dressing over and fold together. Mix well to combine. Reserve chilled.

Orange Guacamole

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 each Avocado
1/8 tsp. Lime Juice , fresh
1/8 tsp. Orange Juice , fresh
1/5 tsp. Orange Zest , fresh
1/5 tsp. Cilantro , chopped

Directions:

1. In a medium bowl, mash avocado until smooth. Mix in lime juice, orange juice, orange zest and cilantro. Mix well until smooth. Put in air tight container and reserve chilled.