



SHRIMP TACOS WITH JICAMA SLAW, ADOBO SAUCE AND SHREDDED QUESO MELT



QimiQ VORTEILE

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



60



leicht

ZUTATEN FÜR 4 PORTIONEN

GRILLED SHRIMP

1 LB	16/20 Shrimp
1 QT	QimiQ Marinade
2 EL	Rapsöl
1 Tasse(n)	Chili-Limetten-Gewürz

JICAMA SLAW

1 Tasse(n)	Jicama, zerkleinert
1 Tasse(n)	Meerrettich, zerkleinert
0.25 Tasse(n)	Mayonnaise 40 % Fett
0.25 Tasse(n)	Apfelessig
0.25 Tasse(n)	QimiQ Rahm-Basis, glatt gerührt
0.5 EL	Kreuzkümmel
0.5 EL	Koriander
1 EL	Paprika
1 EL	Cayennepfeffer
1 EL	Kosher Salz
1 EL	schwarzer Pfeffer

ADOBO SAUCE

1 Stück	Chipotle Peppers - Small Can
2 Stück	Knoblauchzehe(n)
2 EL	Rapsöl
0.25 TL	Gewürznelken
0.5 TL	Kosher Salz
0.5 TL	schwarzer Pfeffer, gemahlen
0.25 Tasse(n)	Kristallzucker

TACO

12 Stück	Corn Tortillas - 6"
1 Tasse(n)	Queso Melt , zerkleinert

ZUBEREITUNG

1. GRILLED SHRIMP

- 1) Marinade the Shrimp for 3 Hours - Wash off the marinade.
- 2) In a bowl, add the Oil and Shrimp - Toss with the Chili Lime Seasoning.
- 3) Grill to cooked through - All to cool & cut in half.

2. JICAMA SLAW

- 1) In a bowl, mix the QimiQ Classic, Apple Cider Vinegar & Mayonnaise.
- 2) Add the Cumin, Coriander, Cayenne Pepper, Kosher Salt, Paprika & Black Pepper- Mix Thoroughly.
- 3) Add the Jicama & Radicchio.

3. ADOBO SAUCE

- 1) In a saucepot, add the Oil, Onion & Garlic - Cook till translucent.
- 2) Add the Chipotle Peppers, Clove, Cumin, Salt, Pepper & Sugar.
- 3) Cook for one hour on simmer.
- 4) Place in a blender and blend until smooth - Allow to cool overnight.

4. TACO

- 1) Warm the Tortillas.
- 2) Place the Shrimp then Adobo Sauce then Slaw and top with the Queso Melt.