



# 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

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

### JICAMA SLAW

<b>1 Tasse(n)</b>	Jicama, zerkleinert
<b>1 Tasse(n)</b>	Kren, zerkleinert
<b>0.25 Tasse(n)</b>	Mayonnaise 40 % Fett
<b>0.25 Tasse(n)</b>	Apfelessig
<b>0.25 Tasse(n)</b>	QimiQ Classic, glatt gerührt
<b>0.5 EL</b>	Kreuzkümmel
<b>0.5 EL</b>	Koriander
<b>1 EL</b>	Paprika
<b>1 EL</b>	Cayennepfeffer
<b>1 EL</b>	Kosher Salz
<b>1 EL</b>	Schwarzer Pfeffer

### ADOBO SAUCE

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

### TACO

<b>12 Stück</b>	Corn Tortillas - 6"
<b>1 Tasse(n)</b>	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.