



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



QimiQ BENEFITS

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



60



easy

INGREDIENTS FOR 4 PORTIONS

GRILLED SHRIMP

1 LB 16/20 Shrimp

1 QT QimiQ Marinade

2 tbsp Rapeseed oil

1 cup(s) Chili Lime Seasoning

JICAMA SLAW

1 cup(s) Jicama, crushed

1 cup(s) Horseradish, crushed

0.25 cup(s) Mayonnaise, 40 % fat

0.25 cup(s) Apple vinegar

0.25 cup(s) QimiQ Classic, whisked smooth

0.5 tbsp Cumin

0.5 tbsp Cilantro

1 tbsp Paprika

1 tbsp Cayenne pepper

1 tbsp Kosher salt

1 tbsp Black pepper

ADOBO SAUCE

1 piece(s) Chipotle Peppers - Small Can

2 piece(s) Garlic clove(s)

2 tbsp Rapeseed oil

0.25 tsp Cloves

0.5 tsp Kosher salt

0.5 tsp Black pepper, ground

0.25 cup(s) Granulated sugar

TACO

12 piece(s) Corn Tortillas - 6"

1 cup(s) Queso Melt , crushed

METHOD

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.