



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



QimiQ AVANTAGES

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



60



simplement

INGRÉDIENTS POUR 4 PORTIONS

GRILLED SHRIMP

1 LB 16/20 Shrimp

1 QT QimiQ Marinade

2 cs Huile de colza

1 tasse Assaisonnement chili-citron vert

JICAMA SLAW

1 tasse Jicama,

1 tasse Raifort,

0.25 tasse Mayonnaise, 40 % de matières grasses

0.25 tasse Vinaigre de pomme

0.25 tasse QimiQ Base crème, remué jusqu'à ce que ça soit lisse

0.5 cs Cumin

0.5 cs Coriandre

1 cs Poivron

1 cs Poivre de Cayenne

1 cs

1 cs Poivre noir

ADOBO SAUCE

1 Chipotle Peppers - Small Can

2 Gousse(s) d'ail

2 cs Huile de colza

0.25 cc Clous de girofle

0.5 cc

0.5 cc Poivre noir, moulues

0.25 tasse Sucre cristallisé

TACO

12 Corn Tortillas - 6"

1 tasse Queso Melt ,

PRÉPARATION

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.