



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



QimiQ VANTAGGI

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



60



semplicement

INGREDIENTI PER 4

GRILLED SHRIMP

- 1 LB** 16/20 Shrimp
- 1 QT** QimiQ Marinade
- 2** Olio di colza
- 1** Condimento Chili Lime

JICAMA SLAW

- 1** Jicama,
- 1** Rafano,
- 0.25** Maionese, 40 % di grassi
- 0.25** Aceto di mele
- 0.25** QimiQ Classic,
- 0.5** Cumino
- 0.5** Coriandolo
- 1** Paprika
- 1** Pepe di Caienna
- 1**
- 1** Pepe nero

ADOBO SAUCE

- 1** Chipotle Peppers - Small Can
- 2** Dente d'aglio
- 2** Olio di colza
- 0.25** Chiodi di garofano
- 0.5**
- 0.5** Pepe nero,
- 0.25** Zucchero cristallino

TACO

- 12** Corn Tortillas - 6"
- 1** Queso Melt ,

PREPARAZIONE

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.