



# 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 cider vinegar

**0.25 cup(s)** QimiQ Classic, whisked smooth

**0.5 tbsp** Cumin

**0.5 tbsp** Cilantro / coriander

**1 tbsp** Paprika

**1 tbsp** Cayenne pepper

**1 tbsp** Kosher salt

**1 tbsp** Black pepper

### ADOBO SAUCE

**1 pcs** Chipotle Peppers - Small Can

**2 pcs** 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 pcs** 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.