

BONBON BREAK

from the Kitchen

CILANTRO LIME SHRIMP TACOS



~The Shrimp~

INGREDIENTS:

- 22 large shrimp - tails on, cleaned, deveined and rinsed
- 5 limes - juiced
- 1/4 cup cilantro, finely chopped
- 1/4 olive oil
- 5 garlic cloves, minced

DIRECTIONS:

- 1) Place the frozen shrimp in the OXO colander bowl combo and fill with cool water. Let the shrimp sit for about 5 minutes. Use the OXO shears and cut down the back of the shrimp. Pull the shell off up to the end of the tail, leaving about an inch on at the end. These shears make the job quick and painless. Remove the vein across the back (which is actually digestive material, but we won't go there.)
- 2) Add the lime juice, cilantro, olive oil and garlic into a Ziploc bag, close and shake. Add shrimp. Release extra air out of the bag and place into the fridge for 2 hours. The lime juice will partially cook the shrimp.
- 3) Place shrimp on a skewer. Spear each shrimp's head and tail to secure them.

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4) Grill over medium heat. Approximately 3 minutes per side.

~Guacamole~

INGREDIENTS:

- 4 avocados
- 1/2 cup fresh salsa
- 1/2 lime, juiced
- 1/2 tsp garlic salt

DIRECTIONS:

Yes, I just released one of my kitchen secrets. I used to buy tomatoes, cilantro, onions or shallots, jalepeños, and more for my guacamole. And now I just buy my favorite fresh salsa. Guess why? It has all of those ingredients chopped up and in the PERFECT proportions. Add the lime juice and garlic salt to suit your personal taste.

~White Sauce~

INGREDIENTS:

- 1/2 c plain yogurt
- 1/2 c mayo
- 1/2 lime, juiced
- Splash of Tapatio

DIRECTIONS:

Add all ingredients together in a small mason jar, add lid and tighten. Shake. Shake. Shake. It's ready.

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Taco Table Supplies

- Shrimp
- Guacamole
- White Sauce
- Fresh Salsa
- Tapatío (or your favorite hot sauce)
- Cotija cheese (a MUST)
- Spanish rice
- Black beans
- Corn tortillas

The beauty of this recipe is that you can serve all of the ingredients Taco bar-style and each person can choose if they want a taco, shrimp plate, tostada or taco bowl. Low prep, lots of options!