



Sichuan Shrimp Tacos

Prep time: Cook Time: Servings: 1

Combo/Fusion,Entrees,Grill-Ready Tortillas,FSR/QSR,Casual Dining,Catering,Global Tacos,Seafood,Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 6.5" Grill-Ready Par-Baked Flour Tortillas	09301		2 Each
Large Shrimp		marinated in garlic chili crisp and grilled	10 Each
Pineapple		grilled, diced	1/4 cup
Garlic-Lime Mayo			4 Tbsp.
Pickled Red Onions			As Needed
Cilantro Leaves			2 Tbsp.
Lime Wedges			As Needed

Instructions

1. Grill tortillas on both sides and then fill each with 5 marinated and grilled shrimp.
2. Add grilled pineapple, Garlic-Lime Mayo and garnish with pickled red onions and fresh cilantro leaves.
3. Serve with lime wedges.



Garlic-Lime Mayo

Prep time: Cook Time: Servings: Yields approximately 2 cups

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mayo			2 cup
Roasted garlic purée			1/4 cup
Lime		zest and juice	1 Each
Cilantro leaves with stems		chopped	1/2 cup
Ginger		skinned, minced	1 Tbsp.
Salt			To Taste
Pepper			To Taste

Instructions

1. Add all ingredients to a food processor and blitz until combined and a uniform texture is achieved.
2. Reserve under refrigeration until use, up to 5 days.

