



# Spicy Mango Habanero Shrimp Chilaquiles

Crispy tortilla chips layered with juicy shrimp marinated in a spicy mango habanero sauce, grilled to perfection. Topped with a vibrant slaw of cabbage, carrots, and radishes dressed in a tangy lime vinaigrette. Finished with crumbled queso fresco, fresh mango salsa, and a drizzle of cilantro-lime crema for a tropical and fiery twist on classic chilaquiles.

Prep time: Cook Time: Servings: 1

Latino,Entrees,Appetizers/Sides/Snacks,Breakfast/Brunch,Chips, Strips & Taco Shells,FSR/QSR,Casual Dining,Spice It Up,Breakfast All Day,Seafood

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 6 Cut White	10866	fried, salted, warmed	3.5 Oz.
Salsa verde			2 cup
Spicy Mango Habanero Shrimp			
Fresh Mango Salsa			1/2 cup
Cabbage slaw tossed in lime vinaigrette			1/4 cup
Avocado		Sliced	1/2 Each
Lime Crema			As Needed
Cilantro			As Needed
Red Onion		rings thin shaved	As Needed
Lime wedges			As Needed
Habanero hot sauce			As Needed



## Instructions

1. Prepare Spicy Mango Habanero Shrimp Marinade sub recipe and let shrimp marinate at least 6 hours to overnight under refrigeration.
2. Grill marinated shrimp over medium heat on both sides until fully cooked.
3. Warm salsa Verde in a medium saucepan and add in fried tortilla chips and coat evenly. Plate sauced chips and top with mango salsa, cabbage slaw, avocado and a dollop of lime crema.
4. Garnish with cilantro, red onion, lime wedges and habanero hot sauce as desired.



# Spicy Mango Habanero Shrimp

Prep time: Cook Time: Servings: 1 cup

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
(1 cup) Mangos		Frozen	
Lime zest and juice			1 Each
Avocado oil			1/4 cup
Garlic		Minced	2 Tbsp(s)
Parsley			2 tsp
Salt			1 tsp
black pepper			1/2 tsp
Shrimp		peeled, deveined	1 lb.

## Instructions

1. Add all ingredients to a blender/food processor and blitz until uniform. Add water as needed to achieve desired consistency.
2. Store under refrigeration and use up to 5 days.

