

Margarita Grilled Shrimp Tacos

Chef Megan - Aldi Test Kitchen
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Servings: 6

zest of one orange
juice of one orange
1/4 cup mayonnaise
1/4 teaspoon black pepper
1/2 cup + 1/4 teaspoon
silver tequila, divided
1 cup broccoli stems
1/4 cup shredded carrots
1/4 cup shredded purple
cabbage
zest of two limes
juice of two limes
1/4 teaspoon ground cumin
1/4 teaspoon chili powder
18 jumbo easy peel raw
shrimp, defrosted and
peeled
12 white corn tortillas
salt (to taste)

Preparation Time: 15 minutes

Cook Time: 7 minutes

Heat the grill to medium-high heat.

Soak three skewers in water.

In a small bowl, combine the orange zest, orange juice, mayonnaise, pepper and 1/4 teaspoon of tequila.

Add the shredded broccoli, carrots and the cabbage. Stir until combined. Refrigerate.

In a small bowl, combine the remaining 1/2 cup of tequila, lime juice, cumin and chili powder. Toss in the shrimp. Marinate for three to four minutes only. Place six shrimp on each skewer. Grill for 5 minutes turning halfway through. Remove. Set aside.

Working in stacks of two, place the tortillas on the grill. Once the first side is warmed, flip and warm the opposite side.

Place the doubled tortillas on a plate. Insert three shrimp per taco. Top with the slaw and lime zest. Season to taste with salt.

Per Serving (excluding unknown items): 69 Calories; 8g Fat (95.4% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 3mg Cholesterol; 55mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fat.