



FLAVOURFULLY AUSTRALIAN

MANGO + RAINFOREST LIME SHRIMP TACOS

Serves 2
Cooking time 5min

INGREDIENTS

MANGO SALSA

- * 1 medium mango, diced
- * 1/2 cup fresh coriander, finely sliced
- * 1/4 red onion, diced
- * Juice and zest of 1 lime

GLAZED SHRIMP

- * 1/3 cup **Currong Comestibles Rainforest Lime and Mango Chutney**
- * 2 tsp cumin
- * 1 tsp smoked paprika
- * 1 tsp garlic powder
- * 1 tsp salt
- * 1/2 tsp chili powder
- * 600g shrimp, peeled and deveined
- * 2 tbsp olive oil

TO SERVE

- * 1/4 red cabbage
- * Warmed corn tortillas
- * Lime wedges

METHOD

1. For the shrimp add the **Currong Comestibles Rainforest Lime and Mango Chutney**, cumin, smoked paprika, salt, garlic and chili powders to a medium bowl and mix.
2. Pat the shrimp dry, then toss with the marinade. Allow to sit in the fridge for 1/2 hour.
3. To make the salsa, combine all the ingredients in a bowl, and stir.
4. Heat the olive oil in a large pan or skillet over medium heat. When the oil shimmers, add the shrimp and cook until pink and lightly charred, about 3-4 minutes per side. Remove from heat.
5. Stuff the cabbage and salsa into the warmed tortillas. Top with the hot shrimp, and squeeze over some fresh lime.