



Cascabel Shrimp Tacos

Fast and easy, this spicy shrimp are destined to be the hit of any taco



YIELD: 8 Tacos
Approximately



PREP TIME: 20 Min
COOK TIME: 10 Min

INGREDIENTS

- 1 lb Cooked Shrimp
- 1 tsp Cascabel Salsa Gourmet
- 1 tbsp Olive Oil
- ¼ piece Sliced Onion
- 1 tsp Honey
- 8-10 pieces Tortillas
- ½ piece Avocado
- ½ cup Chopped Cilantro
- 3 pieces Limes

INSTRUCTIONS

- Toss 1 lb of cooked shrimp with 1 tsp **Cascabel Salsa Gourmet**.
- On a pan, at medium heat add 1 tbsp olive oil and caramelize ¼ onion with 1 tsp honey by slowly cooking it until its brown and soft.
- Add to the pan, the cooked shrimp previously tossed with **Cascabel Salsa Gourmet** for about 3 minutes or until opaque.
- Serve the spicy cascabel shrimp on your favorite tortilla.
- Squeeze a little bit of fresh lime juice, add some avocado and cilantro as extra toppings.
- Serve and enjoy.

Bon Appetite!