



# SHRIMP TACOS WITH MANGO YUZU SALSA

SERVINGS: 4

PREPPING TIME: 20 MIN

COOKING TIME: 10 MIN

## INGREDIENTS

- 400g shrimp, deshelled
- 2 tbsp olive oil
- 1 tsp yuzu kosho
- 1 tsp taco spices
- 1/4 cup scallions, chopped
- 1.4 cup cilantro, chopped
- 1 tbsp yuzu juice
- 100g yuzu jam
- 1 medium mango, diced
- tortillas
- 3 cups coleslaw mix
- 1 jalapeno, chopped

## DIRECTIONS

1. Place shrimp, oliveoil, yuzu kosho and taco spices and toss until well coated. Let it marinate for at least 10 minutes.
2. In a food processor, combine scallions, cilantro, yuzu juice until smooth. Add yuzu jam and chopped mangoes. Set the salsa aside.
3. Grill the tortillas until they are soft.
4. Cook the marinated shrimp in a skillet.
5. To assemble, fill grilled tortillas with coleslaw, shrimp, salsa and sliced jalapenos.

## NOTES

Shrimp can be substituted with fish.

Can be served with tater tots, chips, beans or Spanish rice for a more hearty meal.