



ASIAN SHRIMP & PICKLE TACOS



Warm flour tortillas filled with chile lime-seasoned seared shrimp, sesame-ginger slaw, pineapple, avocado, red bell pepper and **Battered Pickle Chips**, garnished with chopped cilantro.
Yield: 2 Serving

Ingredients:

12	Battered Pickle Chips [#0274120], Prepared According to Package Directions	2 tsp.	Sesame-Ginger Vinaigrette
1 Tbsp.	Vegetable Oil	4	Flour Tortillas, Heated
½ lb.	Shrimp, Tails Removed	2 Tbsp.	Pineapple, Diced
2 tsp.	Chile Lime Seasoning	2 Each	Avocado Slices
¼ Cup	Coleslaw Mix	2 Tbsp.	Red Bell Pepper, Sliced
		Garnish	Cilantro, Chopped

Directions:

1. Heat the vegetable oil in a small sauté pan on medium-high heat.
2. Season the shrimp with the chile lime seasoning, then sear for 1-2 minutes on each side, or until desired doneness.
3. In a small mixing bowl, mix together the coleslaw mix and sesame-ginger vinaigrette to make the sesame-ginger slaw.
4. Place the flour tortillas onto a serving dish and top each with an even amount of sesame-ginger slaw, shrimp, pineapple, avocado, red bell pepper and **Battered Pickle Chips**.
5. Garnish with chopped cilantro.

