

SHRIMP SOFT TACOS WITH CHIPOTLE-CILANTRO CREMA

Serves 8.

- 2/3 cup Mexican (Sour) Crema *(green top)*
- 1/2 cup chopped red onion
- 1/3 cup chopped cilantro
- 2 tsp. minced chipotle chilies in adobo
- 16 oz. raw shrimp, cleaned and cut in half lengthwise down the back

- 2 T. taco seasoning mix
- 2 T. vegetable oil
- 8 to 16 corn tortillas, steamed to warm and soften *(steam in microwave)*
- 2 cups finely shredded cabbage *div*
- Lime wedges

1. In a small bowl stir together the Crema, red onion, cilantro and chipotle chilies. Set aside or refrigerate for later use. Toss shrimp with Taco seasoning and refrigerate until ready to cook.

2. Heat oil in a large skillet over medium high heat. Add shrimp and sauté until barely cooked through, about 3 minutes. Reduce heat to medium low and stir in the Crema mixture. Cook just until heated through, stirring frequently, about 2 minutes.