

Maine Arts Camp

2012

Recipe Name: Cajun Blackened Shrimp Tacos

Chef: Charles Limoggio C.E.C.

Preparation Time: 1 hour

Servings: 4

Yield: 4 tacos

Quantity	Unit	Ingredient Name	Prep Notes
As needed		Cajun Blackening Spice	
		Salsa:	
1	large	tomato	Diced small
1	each	Serrano or jalapeño pepper	
1/4	medium	Red onion	Diced
1	Clove	garlic	Minced
2	TBSP	cilantro	Chopped
1/2	tsp	Balsamic Vinegar	
1	TBSP	Lime juice	
1	pound	shrimp	Peeled & deveined
1	TBSP	Vegetable oil	

Procedure:

- 1 Prepare salsa, allow to rest overnight to develop flavor.
- 2 Preheat a heavy bottom fry pan. Add oil
- 3 Toss shrimp in cajun blackening seasoning, shake off excess and pan sear, turning only once. Do not overcook. Remove from pan & keep warm
- 4 Take 4 crisp taco shells, add a little lettuce to each, divide the shrimp between the 4 shells, top with salsa & eat immediately.