

Oregon Pink Shrimp Tacos

1 lb. Oregon Pink Shrimp
1 Tbsp. ground cumin
2 Tbsp. extra virgin olive oil
1 tsp. cayenne pepper
2 tsp. garlic powder
1 cup sour cream
hot sauce, salt & pepper to taste

4 flour tortillas
1 cup shredded cheddar cheese. Can substitute or mix with Monterrey Jack cheese
1 cup green cabbage, shredded
Black Bean Cilantro Lime Salsa, recipe follows

Dust the pink shrimp with salt & pepper and the cumin until evenly coated. Set aside in the refrigerator. Season the sour cream with the cayenne, garlic powder and hot sauce to taste, and reserve in the refrigerator. Lay tortillas out on a sheet pan and sprinkle the cheese over them. Place the tortillas in a 350° oven for 2–3 minutes, or just until the cheese is melted and the tortillas are warm. Meanwhile, heat the olive oil over medium high in a sauté pan. Add the shrimp and cook 1–2 minutes until hot. Add the hot shrimp, sour cream, salsa and shredded cabbage evenly over the tortillas. Fold over and serve with Black Bean Cilantro Lime Salsa. Serves 2.

Black Bean Cilantro Lime Salsa

1 cup of cooked black beans
1 roma tomato, chopped
1/2 cup onion, chopped
1/2 cup green bell pepper, chopped
1/2 cup red bell pepper, chopped
1/2 cup fresh cilantro, chopped
1 Tbsp chopped fresh garlic
1 jalapeno pepper, diced
1 avocado, diced

1/3 cup olive oil
1/4 cup lime juice
salt & pepper to taste

Mix all ingredients together and refrigerate until use.