

Oregon Pink Shrimp Tacos

1 lb. Oregon Pink Shrimp	hot sauce, salt & pepper to taste
1 Tbsp. ground cumin	4 flour tortillas
2 Tbsp. extra virgin olive oil	1 cup shredded cheddar cheese. Can substitute or mix with Monterrey Jack cheese
1 tsp. cayenne pepper	
2 tsp. garlic powder	
1 cup sour cream	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 Tbsp chopped fresh garlic
1 roma tomato, chopped	1 jalapeno pepper, diced
1/2 cup onion, chopped	1 avocado, diced
1/2 cup green bell pepper, chopped	1/3 cup olive oil
1/2 cup red bell pepper, chopped	1/4 cup lime juice
1/2 cup fresh cilantro, chopped	salt & pepper to taste

Mix all ingredients together and refrigerate until use.