

SANTA FE VERDE SAUCE

Gulf Shrimp Tacos



Fully Cooked—Just Heat

and add for that “Finishing Touch”. This great sauce makes 2–4 servings and is cholesterol free, gluten free, has no MSG, no trans fat, low in fat and low in calories.

This unique, double sealed, package has a refrigerated shelf life of 150 days.



SANTA FE VERDE

Gulf Shrimp Tacos

- 1 8 ounce package of Fortun's Finishing Touch Santa Fe Verde Sauce
- 1 pound of 21-25 count, Shrimp (peeled and deveined)
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 Tablespoon extra virgin olive oil
- 1 ripe avocado, cut into thin slices
- 3 radishes thinly sliced
- ¼ head of white cabbage, julienne cut
- ¼ head of red cabbage, julienne cut
- 2 fresh limes cut into wedges
- 8 flour or corn taco shells
- ½ pound freshly grated Cotija cheese
- 3 Tablespoons cilantro freshly chopped

Method

Start by prepping all the condiments and place in small serving bowls to include avocado, radishes, red and white cabbage, lime, cilantro and Cotija cheese. Set aside until building of tacos.

Place large sauté pan over high heat. Season both sides of the shrimp with salt and black pepper. Once pan is hot, add olive oil then place shrimp in pan to cook. Allow shrimp to cook approximately 1-2 minutes per side.

Once shrimp have cooked on both sides, remove from sauté pan to plate and hold warm. Turn the heat down to medium high, add Santa Fe Verde Sauce to pan and heat for about 1 to 2 minutes to a simmer **but do not allow the sauce to boil.**

Microwave Oven: Place the Santa Fe Verde Sauce in microwavable dish. Heat on the high setting for 30-45 seconds, stir and then heat an additional 30-45 seconds.

Boil in Bag: Place 8 ounce bag in boiling water for 1-2 minutes.

To assemble tacos, first warm shells using stove top or oven. Place taco shells on the serving plates. Start building by placing red and white cabbage, avocados, radishes, Gulf shrimp on the shell. Once all tacos have been assembled, equally distribute the Santa Fe Verde Sauce over each and garnish with fresh grated of Cotija cheese and chopped cilantro.

Chef suggested pairings:

Wine: Cabernet Sauvignon, Zinfandel or Chardonnay

Beer: Your favorite will do, make sure it is cold.

Sides: Pinto beans with Applewood
bacon lardons

Serves 4