

Patagonian Red Shrimp Tacos with Jicama Slaw

Serves 6

Ingredients:

1 lb Patagonian Red Shrimp, peeled and deveined
1 **Meijer Southwest Meal Inspirations™**
1 cup Vegetable stock
3 Tbsp Olive oil, divided
1 Tbsp Taco seasoning, add more if desired
2 head Red cabbage; remove core and pull whole leaves
1 cup Radish match sticks
1 Jicama, peeled and cut into match sticks
½ cup Cilantro leaves, divided
2 Limes, 1 juiced and 1 cut into wedges
1 cup Queso fresco cheese, crumbled
Salt & pepper to taste



Directions:

1. **FOR THE SHRIMP:** Heat a large skillet over medium high heat.
2. Add 2 Tbsp of olive oil and shrimp; sauté for 3 minutes; remove shrimp from pan and reserve.
3. Add **Meijer Southwest Meal Inspirations™** to skillet; reduce heat to medium and sauté for 5 minutes.
4. Add vegetable stock and taco seasoning; bring to a simmer and cook for 5 minutes.
5. Add shrimp to the vegetable mixture and bring back to a simmer to finish cooking the shrimp.
6. Remove from heat and reserve.
7. **FOR THE JICAMA SLAW:** Combine jicama, radish, lime juice, 1 Tbsp olive oil and half of the cilantro; toss to combine and season with salt and pepper.
8. **TO ASSEMBLE:** Place 3 cabbage leaves on each plate, spoon in shrimp taco mixture then add jicama slaw.
9. Garnish with lime wedges, cilantro and queso fresco as desired.