Ingredients:

For the Slaw:
1 bag coleslaw
1 bunch Cilantro, chopped
1 bunch scallions, chopped
1-2 jalapeños, chopped (remove seeds for less heat)
2-3 cloves garlic, minced
2 tbsp lime juice
½ cup Veganaise*
Salt and pepper to taste

For the Tacos:
¾ lb jumbo shrimp, peeled and deveined
4 ears fresh corn, husked
3 tbsp blackening seasoning**
2 tbsp extra virgin olive oil
2 tbsp adobo sauce from canned chipotles in adobo sauce
1/3 cup cilantro, chopped, plus a few sprigs for garnish
Juice of 1 lime
1 can cooked chickpeas, drained and rinsed
8 corn tortillas, warmed or grilled
Salt and pepper to taste
Sriracha or other hot sauce, for serving (optional)

Instructions:

For the Slaw:
1. In a large mixing bowl, combine garlic, Veganaise, and lime juice.
2. Add coleslaw, cilantro, scallions, and jalepeño to the bowl and toss with dressing until well coated. Add salt and pepper.
3. Adjust seasoning and Veganaise, if needed. For best flavor, refrigerate for about an hour before serving.

For the Tacos:
1. Preheat a grill or grill pan to medium-high heat. Brush the corn with olive oil and grill, about 2 minutes per side, rotating it until the kernels on all sides are tender and a few char marks form, about 10 minutes.
2. While the corn is grilling, in a medium or large skillet, heat 1/2 teaspoon of olive oil over medium heat. Add the chickpeas and a pinch of salt and pepper. Sauté until golden brown, about 5 minutes, shaking the pan to rotate them occasionally. Set aside.

3. Remove the corn from the heat and brush with adobo sauce. Use a knife to slice the kernels off the cob. Toss with the cilantro, lime juice, and salt and pepper and set aside.

4. Toss the shrimp in a mixing bowl with a drizzle of olive oil and the blackening seasoning until shrimp are fully coated. Re-heat the skillet from the chickpeas and add the shrimp without overlapping. Cook for 1-2 minutes on each side or until they are opaque.

5. Fill each tortilla with the corn, chickpeas, and cilantro sprigs. Serve with sriracha, if desired.

**For homemade blackening seasoning, combine:**
- 1 teaspoon black pepper
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme
- 1/2 teaspoon cayenne pepper
- 2 tablespoons paprika
- 1 tablespoon garlic salt, can sub for garlic powder, just be sure to add salt to the mixture
- 1 tablespoon onion powder

_Taco recipe adapted the Love and Lemons Cookbook by Jeanine Donofrio._