



Blackened Shrimp Elote Tacos with Cilantro-Lime Spicy Slaw

Florida Seafood at Your Fingertips **LIVE!**

Difficulty: Simple

Total time: 30 minutes

Serves: 4

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** Veganise*
- 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:

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

*Regular mayonnaise can be used, but Veganise is recommended with this recipe because of the sweeter, milder taste!

For the Tacos:

- 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.

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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.

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