

Red, White, and Blue Shrimp Tacos

Serves: 4 Print

Ingredients:

For the Shrimp:

- 1 tbsp olive oil
- 2 cloves garlic, minced
- 1 tomato, peeled and diced (keep the seeds and juices)
- 1 lb shrimp, peeled and deveined (thawed, if frozen)
- 1 tbsp taco seasoning

For the Slaw:

- 1 tbsp mayonnaise
- juice of ½ a lime
- ¼ tsp pepper
- pinch of salt
- 2 cups shredded cole slaw mix
- 1 ear white corn, in husk
- ½ cup white cheddar cheese, shredded

To Serve:

- 8 blue corn tortillas (I use Old El Paso Stand and Stuff)

Directions:

1. Roast the corn: Preheat oven to 350 degrees. Place ear of corn still in the husk on a baking sheet. Roast for 30 mins. Set aside to cool.
2. Meanwhile, make the shrimp: In a large sauté pan, heat 1 tbsp olive oil over medium high heat. Add the minced garlic, and sauté for about 1 minute until the garlic becomes fragrant. Add in tomatoes (and the juices), and bring to a simmer. Once bubbling, stir in shrimp and taco seasoning. Reduce the heat to low, cover, and simmer for 20-25 mins.
3. Make the slaw: When corn is cool enough to touch, remove the husk, and cut the kernels off of the cob. In a mixing bowl, whisk mayo, lime juice, pepper, and a tiny pinch of salt until combined. Add slaw, shredded cheese, and corn kernels. Toss to combine.
4. Assemble the tacos: Toast taco shells according to package directions. Divide shrimp and slaw evenly between 8 shells. Enjoy!

Recipe notes:

- *Make sure you pick a softer tomato for this. We want a nice and juicy one so we can have saucy shrimp.
- *You could certainly use yellow cheddar or yellow corn, but then it wouldn't be red, WHITE, and blue. You could also substitute a heaping ½ cup of frozen corn that's been thawed.
- *You can store the shrimp and slaw separately to have these as make ahead.
- *Blue corn tastes the same as yellow corn, in my opinion.

