



# 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:*

1. In a large mixing bowl, combine garlic, Veganise, and lime juice.
2. Add coleslaw, cilantro, scallions, and jalapeño to the bowl and toss with dressing until well coated. Add salt and pepper.
3. 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:*

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.

 @floridaseagrant

 @floridaseagrant

 Florida Sea Grant

 Florida Sea Grant





# Blackened Shrimp Elote Tacos with Cilantro-Lime Spicy Slaw

## Florida Seafood at Your Fingertips **LIVE!**

**Difficulty:** Simple

**Total time:** 30 minutes

**Serves:** 4

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.*

 @floridaseagrant

 @floridaseagrant

 Florida Sea Grant

 Florida Sea Grant

