



Cucumber & Pineapple Shrimp Tacos

WHAT'S NEEDED

Ingredients:

16 shrimp, shelled and deveined

8 corn tortillas

1/2 seedless cucumber, cubed

1/2 pineapple, cubed

1 jalapeño, thinly sliced

1/2 avocado

2 tbsp. Greek yogurt

Cholula Green Pepper Hot
Sauce, a few shakes

1 lime

cilantro, chopped for topping

queso fresco for topping

HOW TO MAKE

Preparation - 4 servings

1. In grill pan, grill the shrimp until slightly charred and cooked through. Set aside.
2. Add the cubed cucumber, pineapple and thinly sliced jalapeño into a mixing bowl and combine to make salsa. Let sit for about 5-10 minutes.
3. In a separate bowl, add the avocado, Greek yogurt, Cholula Green Pepper Hot Sauce and juice of ½ lime. Mix until the avocado is thoroughly incorporated and the crema is of a drizzling consistency.
4. Warm tortillas on heated grill pan, flipping them until soft. Fold each tortilla in half, heating for about 1 minute on each side until they hold their folded shape.
5. To assemble, add a large scoop of the cucumber and pineapple salsa into each tortilla and place two shrimp on top. Drizzle the avocado crema and crumble queso fresco over the tacos, garnishing with chopped cilantro. Serve with lime wedges.

