

UNCAP REAL FLAVOR

Original

Green Pepper

Chili Garlic

CHOLULA[®] Po' Boy Tacos

HOT SAUCE

WHAT'S NEEDED

Ingredients:

For Po' Boy Taco:

- 2 - 6" flour tortillas
- 4 oz. rock shrimp or 61-70 ct., peeled & deveined, battered or breaded, and fried crisp
- 2 oz. iceberg lettuce, shredded
- 1 oz. Pickled Red Onions, drained (recipe below)
- 1 oz. Cholula Mayonnaise (recipe below)

For Cholula Mayonnaise:

- 4 oz. mayonnaise
- 2 tsp. Cholula Original, Green Pepper or Chili Garlic Hot Sauce
- 1/2 tsp. salt
- 1/2 tsp. fresh lemon juice

For Pickled Red Onions:

- 1 medium red onion, sliced into thin strips, 2"
- 1 quart boiling water
- 1/2 cup white vinegar or pickled jalapeno juice

HOW TO MAKE

Preparation

Po' Boy Taco:

1. Place tortillas on flat top grill to warm, do not allow to crisp, toss lettuce with Cholula Mayonnaise.
2. Place 1 oz. of lettuce in center of each tortilla, top with fried shrimp and sprinkle with Pickled Red Onions; arrange on serving plate.

Cholula Mayonnaise:

1. Combine all ingredients in small bowl, keep refrigerated.

Pickled Red Onions:

1. Place onions in boiling water for 10 seconds, remove immediately, drain and add to vinegar, allow cooling for 1 hour.

