

Shrimp and Mango Tacos

Serves 4 (2 tortillas/person)

- 2 T canola oil
- 453 g medium or small shrimp, peeled and deveined
- 2 garlic cloves, sliced
- 2 tsp cumin, ground
- 1 large jalapeño, minced
- 1 large mango, peeled, seeded and finely chopped
- ¼ C chopped cilantro (pak chee)
- 4 to 5 T lime juice
- 8 flour tortillas



Guacamole (add 2 avocados, ¼ red onion, tomatoes, cilantro and yogurt) – spread on tortilla before adding shrimp and mango filling.

1. Heat a large, heavy skillet or wok over medium-high heat, and add the **canola oil**.
2. When the oil is hot, add the **shrimp, salt** to taste and the **garlic**. Sauté, stirring or shaking the pan, until the shrimp begins to color, about two minutes.
3. Add the **cumin**, and continue to cook until the shrimp is pink and opaque, about three minutes.
4. Add the **chilies, mango** and **cilantro**, and stir together for one minute.
5. Stir in the **lime juice**, and remove from the heat. Taste and adjust seasonings.
6. Wrap the **tortillas** in a towel, and heat in the microwave for one minute.
7. Warm the **shrimp** briefly in the pan.
8. Place 2 tortillas on each plate, top with the shrimp, fold over the tortillas and serve with rice.