



Holi Habanero Shrimp Tacos

FOR THE ASIAN SLAW:

- 1 CUP STANDARD COLESLAW MIX
(CABBAGE, CARROT, & RED CABBAGE)
- 1 OZ RICE WINE VINEGAR
- 1 TBSP HABANERO AIOLI
- 1 TBSP SUGAR
- 1/2 TSP GINGER (FRESH IS BETTER BUT
POWDER CAN BE USED)
- 1/2 TSP SALT
- 1/2 TBSP BLACK SESAME SEEDS

FOR THE TACOS:

- SESAME OIL, FOR SAUTÉING
- 1/2 TSP TULKOFF CHOPPED GARLIC IN WATER
- 1/2 TSP TULKOFF GINGER PUREE
- 12 SHRIMP, PEELED AND DEVEINED W/ THE TAIL REMOVED
- 1 CUP ASIAN COLESLAW MIX
- 1-2 OZ LEMON BASIL AIOLI
- TACO SHELLS
- KIMCHI OPTIONAL

1. TO MAKE THE ASIAN SLAW, COMBINE ALL INGREDIENTS IN A MEDIUM BOWL. COVER & REFRIGERATE UNTIL READY TO SERVE.
2. IN A LARGE PAN, SAUTÉ SHRIMP IN SESAME OIL WITH GARLIC & GINGER.
3. TO ASSEMBLE, PLACE 3-4 SHRIMP IN EACH TACO SHELL, TOP WITH ASIAN COLESLAW & TOP WITH AIOLI. SPRINKLE EXTRA SESAME SEEDS ON TOP IF DESIRED, SERVE & ENJOY!

