



THE J.M. SMUCKER CO.

Apricot & Chili Shrimp Tacos with Spicy Salsa & Crema

Prep Time Cook Time Serves Difficulty

1 hr 30 mins 25 mins 8 N/A

Ingredients

- **Tortillas:**
- 2 1/2 cups (625 mL) **Robin Hood®** Organic All Purpose Flour

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- 1 tsp (5 mL) salt
- 1/2 cup (75 mL) vegetable shortening
- 3/4 cup (175 mL) warm water

- **Apricot and Chili Shrimp:**

- 1 bag (400 g) large shrimp (size 31-40), raw, peeled
- 1/2 cup (125 mL) **Smucker's®** Pure Apricot Jam
- 3 tbsp (45 mL) lime juice
- 1 1/2 tsp (7 mL) chili powder
- 1/2 tsp (2 mL) smoked paprika
- 1/2 tsp (2 mL) sweet paprika
- salt and pepper, to taste
- 1 tsp (5 mL) vegetable oil

- **Spicy Grilled Vegetable Salsa:**

- 8 green onions, trimmed and halved
- 1 tsp (5 mL) olive oil
- 1/2 cup (125 mL) corn kernels
- 1/2 cup (125 mL) **Bick's®** Hot Pepper Relish
- 2 tbsp (30 mL) **Smucker's®** Pure Apricot Jam
- 1 tbsp (15 mL) lime juice, or to taste

- **Crema:**

- 1/2 cup (125 mL) sour cream or plain Greek yogurt
- 1/4 cup (50 mL) **Carnation®** Evaporated Milk, any type
- 1 tsp (5 mL) lime zest, or to taste
- salt, to taste

- **Assembly:**

- 2 avocados, peeled, quartered and sliced
- 1 cup (250 mL) fresh cilantro, chopped
- **Bick's®** Hot Pepper Rings, to taste

Directions

Step 2:

Combine flour and salt in large bowl. Cut in shortening until pea sized pieces form. Add warm water and knead until combined. Remove to lightly floured surface and continue kneading until a sticky dough is formed. Cover and let rest 20 minutes. Divide into 8. Cover and rest 10 minutes. Roll dough into 8" (20 cm) rounds. Heat large skillet over medium- high heat. Cook tortillas, one at a time, 1-2 minutes per side until puffed and speckled. Remove to platter, cover with tea towel and keep warm until serving.

Step 4:

Combine all ingredients (except vegetable oil) in medium bowl. Reserve.

Step 6:

Toss green onions with olive oil. Heat large skillet over medium high heat. Cook green onions until soft and slightly charred. Remove and roughly chop. Place in small mixing bowl. Add corn kernels to hot pan and cook until charred. Add to

green onions along with remaining ingredients.

Step 8:

Combine sour cream and evaporated milk in small bowl until smooth. Stir in lime zest and salt. Reserve.

Step 10:

Heat vegetable oil in medium skillet over medium heat. Remove shrimp from marinade and cook 1-2 minutes per side, or until no longer pink.

Step 12:

Spread tortillas with spicy vegetable salsa. Top with shrimp and crema. Garnish with sliced avocado, chopped cilantro and hot pepper rings.

Images

