



Mini Shrimp Tacos

30
minutes
or less

INGREDIENTS

1 (16-oz.) pkg. Hy-Vee fajita-size flour tortillas
3 tbsp Hy-Vee vegetable oil
1 (16-oz.) pkg. Hy-Vee Fish Market frozen cooked shrimp, (16-to-20 ct.), thawed, tails removed
1 tbsp Tajin Clasico seasoning
2 tbsp Hy-Vee unsalted butter
1 tsp fresh lime juice
3 tbsp plus 1 tsp. Hy-Vee Mexican style whole corn kernels
3 tbsp plus 1 tsp. Cotija cheese, crumbled
Culinary Tours street taco hatch green chile sauce, for serving
Fresh cilantro, for serving

PREPARATION

- 1** For the mini taco shells, cut 40 (2½-inch-round) circles from fajita-size flour tortillas. Heat vegetable oil in a large nonstick skillet over medium-low heat. Fry tortilla rounds for 1 to 2 minutes or until lightly browned, turning halfway through. Transfer to paper towels to cool. Wipe skillet clean.
- 2** Cut each shrimp into 4 pieces; transfer to medium bowl. Add Tajin seasoning and toss to coat. Melt butter in same skillet. Add shrimp; cook over medium heat for 5 to 6 minutes or until liquid is evaporated and shrimp are heated through. Stir in lime juice.
- 3** For tacos, place shrimp on center of each fried tortilla round. Top each with corn and crumbled Cotija cheese. Drizzle with hatch green chile sauce and sprinkle with fresh cilantro, if desired. Fold sides of tortilla rounds up to hold filling. Serve immediately.

NUTRITION FACTS

Calories: 120
Total Fat: 5g
Saturated Fat: 2g
Trans Fat: 0g
Cholesterol: 35mg

Sodium: 410mg
Carbohydrates: 12g
Fiber: 0g
Sugar: 0g
Protein: 5g