



# Blackened Cajun Shrimp Tacos



## Serves 4

Recipe created by:  
Alexa Shields  
Mi Rancho



## Ingredients:

- **Mi Rancho Organic Flour Tortillas (small)**
- 2 *tbsp. Olive Oil*
- 1 *lb. Large Shrimp (peeled, deveined, and tails removed)*
- 1 *tbsp. Cajun Seasoning*
- 1 *cup Cherry Tomatoes*
- ½ *Red Onion, Diced*
- 1 *cup Roasted Corn (off the cob or canned)*
- 1 *can Black Beans*
- *Shredded Lettuce*
- 1 *cup Sour Cream*
- 2 *Limes*
- 1 *Avocado*
- 1 *Bunch Cilantro*
- 1 *Serrano Chile, Veins and Seeds Removed*

## Method:

1. Heat olive oil in large skillet.
2. Sauté shrimp with garlic and Cajun seasoning for about 3 minutes until slightly blackened and cooked through until shrimp is pale pink.
3. Toss together tomatoes, red onion, corn and black beans with juice of ½ lime, salt and pepper.
4. Blend sour cream, juice of 1 ½ limes, 1 avocado, 1 handful of cilantro, serrano chile until smooth.
5. On a hot dry grill or open flame, warm tortillas until slightly charred and they begin to puff. Place in a warmer to keep hot for serving.
6. To assemble tacos, layer shredded lettuce, shrimp, corn salsa and drizzle with cilantro lime crema.