

SHRIMP TACOS WITH MEXICAN STREET CORN

Servings: 4



INGREDIENTS:

- 3 ears of corn, removed from cob (or frozen corn, do not thaw)
- ¼ cup red onion, diced
- 1 jalapeño, diced (ribs and seeds removed for less heat)
- 1 clove garlic, minced
- ½ cup chopped cilantro
- Juice of ½ lime
- 1 Tbsp crema (can substitute sour cream or mayo)
- 2 Tbsp crumbled cotija
- 1 lb peeled and deveined shrimp
- 1 Tsp smoked paprika, dash of chili powder, salt & pepper
- Tortillas, small corn or flour
- Avocado oil

PREPARATION:

1. Heat 1 Tbsp avocado oil in a large cast-iron skillet at medium-high heat. Once pan is hot, add corn and cook stirring occasionally until corn is nicely charred. In a large bowl combine the charred corn with the chopped red onion, cilantro, jalapeño, and garlic. Mix in the lime juice, crema, and cotija cheese. Season to taste with a little salt and pepper and a dash of smoked paprika.
2. Thoroughly pat the shrimp dry and then season with smoked paprika, chili powder, and a little salt and pepper. Add a little more oil to the large cast-iron skillet, and place the seasoned shrimp, carefully spread out, in the pan. The shrimp will cook quickly – about 2 minutes per side – until pink.
3. Warm the tortillas and assemble tacos with shrimp and Mexican street corn. Pour yourself a glass of chilled Sarah's Vineyard Tondré Grapefield Chardonnay and enjoy!

Preparing a meal at home doesn't require a lot of work. As the days begin to warm up, a simple meal of shrimp tacos and fresh corn salsa pair wonderfully with a glass of crisp Chardonnay. We like to make extra corn salsa to enjoy with tortilla chips anytime.

*Suggested Wine Pairing:
Sarah's Vineyard Tondré Grapefield Chardonnay*

