

Korean BBQ Shrimp Tacos

Ingredients

6 Shrimp, skewered

2 oz Marzetti® Korean BBQ Sauce

4 White Corn Tortillas

1 oz Red Cabbage, shredded

6 Baby Cucumber Slices

1 Tbsp Cilantro, leaves

1 Tbsp Green Onion, sliced thin

1/2 Tbsp Toasted Sesame Seeds

1 oz Marzetti® Korean BBQ Sauce (for Korean Mayo)

1 oz Mayonnaise (for Korean Mayo)

Preparation

1. **Make the spicy Korean mayo:**
   1. In a small bowl, mix the 1 oz Marzetti® Korean BBQ Sauce and 1 oz mayo until thoroughly incorporated. Set aside.
2. **Prepare the shrimp:**
   1. Preheat the grill to medium high.
   2. Season the grill with some vegetable oil or spray pan release and cook the shrimp on both sides until almost cooked through, about 3-4 minutes each side.
   3. Lightly brush with Korean BBQ Sauce, flip, repeat and repeat until glazed, taking care not to burn the sauce. Set aside.
3. **Assemble:**
   1. Place 4 tortillas on grill and warm each side for 20 seconds each.
   2. Using 2 tortillas stacked for each taco, drizzle the tortilla with Spicy Korean Mayo.
   3. Top with 1⁄2 the cabbage, 3 shrimp per taco, and half the sliced cucumber.
   4. Garnish with cilantro and green onion.

Marzetti Company
380 Polaris Parkway, Suite 400
Westerville, Ohio 43082
www.MarzettiFoodservice.com

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

Marzetti FOODSERVICE