



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)

Marzetti Products



[Marzetti Korean BBQ Sauce 1 Gallon Bottle](#)

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.