

CHIPOTLE SHRIMP TACO WITH AVOCADO SALSA VERDE WITH CORN

Cook Time: 40 minutes | Servings: 4

INGREDIENTS

1 pound medium shrimp (about 20), peeled and deveined
1 bag (14.4 ounces each) Sweet Kernel Corn
8 corn tortillas
8 sprigs cilantro for garnish
4 medium tomatillos, (about 8 ounces) husked, rinsed and coarsely chopped
2 limes, cut into wedges
1 small onion, quartered

1 jalapeno, quartered, seeds optional
1 garlic clove, smashed
1/2 avocado cut into chunks
1/4 cup loosely packed fresh cilantro leaves, coarsely chopped
1 tablespoon vegetable oil each for shrimp and corn
1 1/4 teaspoons kosher salt
1 teaspoon chipotle or blended chili powder
1 teaspoon kosher salt



INSTRUCTIONS

Put the onion, jalapeno and garlic in a food processor and finely chop. Add the tomatillos, avocado and salt and pulse until chopped but still chunky. Transfer to a bowl and stir in the cilantro. Heat a stovetop or outdoor grill to medium-high and heat oil in another large nonstick skillet over medium-high heat. Add corn to the second skillet; cook 10 to 12 minutes or until corn starts to brown, stirring occasionally. Stir in salt and pepper with the corn. Mix the olive oil, chipotle or chili powder, and salt in a large bowl. Add the shrimp and toss to coat. Grill the shrimp until translucent, about 1 1/2 to 2 minutes on each side. Grill tortillas until slightly charred and pliable, about 20 seconds per side. (Alternatively, wrap in a damp paper towel and heat in a microwave.) Spoon sauce on the tortilla, then top with about two or three shrimp and a sprig of cilantro. Serve two tacos per person, with a lime wedge on the side. Enjoy!