

# Shrimp tacos, mango salsa, guacamole and apple coleslaw

**Recipe for 4 persons**

## Description

A fresh seafood taco to satisfy your taste buds...

## Note

You can replace the shrimp with other shellfish or fish.

## Ingredients

### Mango salsa

- 3 Unit(s) Fresh mango
- 0.50 Unit(s) Red onion
- 0.50 Bunch(es) Fresh cilantro
- 1 Unit(s) Jalapeno pepper
- 1 Unit(s) Lime
  
- Butter
- Salt and pepper

### Apple coleslaw

- 0.25 Unit(s) Red cabbage
- 1 Unit(s) Granny smith apple
- 3 Tbsp Mayonnaise
- 3 Tbsp Olive oil
- 2 Tbsp Apple cider vinegar
- 0.50 Unit(s) Lime
  
- Butter
- Salt and pepper

## Preparation

- Preparation time **30 mins**

### Mango salsa

Finely chop your onion.

Squeeze the juice from your lime.

Thin out the coriander leaves and chop the branches. Reserve half the leaves. Run your knife through the remaining leaves two or three times (cilantro is fragile, chopping it roughly avoids unwanted oxidation...)

### Guacamole

- 2 Unit(s) Avocado
- 0.50 Unit(s) Lime
- 1 Clove(s) Garlic
- 0.50 Bunch(es) Fresh cilantro
- 1 Tsp Chili flakes
- 0.50 Unit(s) Red onion
- 200 Gr Cherry tomatoes
  
- Butter
- Salt and pepper
  
- 12 Unit(s) Tortilla
- 36 Unit(s) Peeled medium shrimps
- 2 Unit(s) Lime
  
- Butter
- Salt and pepper

Cut your mango and jalapeno into brunoise.

Mix everything together in a bowl and season with salt and lime juice.

### Guacamole

Remove the flesh from the avocados.

Juice your half lime.

Chop your onion.

Chop your garlic clove.

Chop your coriander (branches and leaves, we are not afraid of oxidation here because everything will be mixed with the avocado flesh with little direct contact with the air).

Cut your cherry tomatoes in 4.

Mash the avocado flesh in a bowl and add the rest of the ingredients. Mix and season with salt and chili flakes to taste. (You can also put your avocado flesh on a board and chop/smash it with a knife, then add the rest of the ingredients and continue to chop until desired consistency. Season with salt and chili flakes to taste.)

### Apple coleslaw

Remove the juice from your half-lime.

With a cheese grater, grate the granny smith apple and put it in a bowl with the lime juice to prevent it from turning brown (oxidation). Grate your red cabbage and add it to the apple.

Mix the mayonnaise, olive oil and cider vinegar.

Mix the dressing with the vegetables. Season with salt and pepper to taste.

### Assembly

Cut your lime half into 4 pieces.

Remove the tails from your shrimp and fry them in a pan with a little butter.

Warm up your tortillas in the oven or in another pan (without fat).

Spread a tablespoon of guacamole in the center of your tortillas.

Add some apple coleslaw and place your shrimp on top (3 per person).

Finish with mango salsa, a few cilantro leaves and a lime wedge.

Serve with the remaining coleslaw on the side.

**Bon appétit!**