

Mexico City Shrimp Tacos and Corn Succotash

Ingredients for 12 small tacos:

- 12-5" tortillas
- 1 Tbsp butter + 1 Tbsp olive oil
- 12 large gulf shrimp, peeled and deveined
- 1 tsp smoked paprika
- 1 c corn, preferably fresh
- ½ c edamame, thawed
- ¼ c matchstick carrots
- 1 diced avocado
- Large handful chopped cilantro, plus some for garnish
- 1 Tbsp minced jalapeño
- 1 minced scallion
- 1 tsp cumin
- juice of one lime
- drizzle of olive oil
- kosher salt and pepper to taste



Directions:

In a large bowl, combine corn and vegetables along with seasonings and stir to combine. Allow flavors to meld as you sauté or grill shrimp.

To sauté shrimp, heat butter and oil in a large pan on medium high. Pat shrimp dry with paper towel. Place shrimp in pan and sear for 3-4 minutes a side. Season with salt and pepper and smoked paprika and a squeeze of lime if desired.

Assemble tacos by placing a heaping tablespoon of Corn Succotash on taco topped with a shrimp. Garnish with additional cilantro and serve immediately with your favorite cocktail.