

Cotija Baked Shrimp Tacos with Purple Slaw and Spicy Crema

Yield: Serves 6

Prep time: 30 minutes

Cook time: 12 minutes

Makes: 12 tacos (3 shrimp each)

¾ cup spicy crema

½ cup slaw

By Ericka Sanchez nibblesandfeasts.com

Narrative:

I've enjoyed my share of tacos in my life. But I have to say that shrimp tacos are on top of my list. Not just any shrimp taco. Breaded shrimp taco. What makes this delicious street-style taco very special is the crumbled Cacique Cotija cheese finely crumbled in the breading mixture. It adds just the right flavor with the perfect crunch in every bite.

Each taco is dressed with a tangy purple cabbage slaw that takes only minutes to make and topped with a fiery-zesty Cacique Crema Mexicana Agria sauce to bring the flavors all together like a perfect harmony. Add these spicy tacos to your rotating taco Tuesday menu. Your family will love them and will be asking for more no matter what day of the week it is.

Ingredients:

6 ounces (about 36) small peeled and deveined shrimp

1 cup seasoned bread crumbs

1/3 plus ¼ cup finely crumbled Cacique Cotija cheese, *divided*

1 tablespoon grape seed oil

1/3 cup all-purpose flour

2 large eggs, beaten

cilantro sprigs for garnish

12 mini corn tortillas (street style)

Slaw

1 garlic clove, minced

2-2 ½ tablespoons lemon juice

2 tablespoons olive oil

¼ teaspoon ground cumin

¼ teaspoon salt

¼ teaspoon pepper

½ purple cabbage, grated with a cheese grater (about 2 cups)

1 large carrot, grated with a cheese grater (about 2/3 cup)

Spicy Crema

½ cup Cacique Crema Mexicana Agria

3 tablespoons garlic chili sauce (Sriracha)

Instructions

Preheat oven to 400° F. Rinse shrimp and pat dry with paper towels. Set aside.

Spread bread crumbs in a thin layer on a baking sheet and bake for 3 minutes, until light brown. Transfer seasoned bread crumbs in a shallow bowl and mix in 1/3 cup Cotija cheese and oil. Stir until ingredients are completely incorporated.

Place flour and eggs in separate dishes. Place a wire rack on a baking sheet and spray evenly with cooking spray.

Increase oven temperature to 450° F. Coat shrimp in flour, shaking off any excess, dip in egg and coat in seasoned bread crumbs/cotija cheese mixture. Place shrimp on wire rack. Bake shrimp for 4 minutes on one side, turn shrimp to the other side and bake for 4 minutes more or until golden brown.

To make slaw:

Whisk together garlic, lemon juice, olive oil, ground cumin, salt and pepper in a medium bowl. Stir to combine shredded cabbage and carrot.

To make spicy crema:

Combine Crema Mexicana Agria and chili sauce in a small bowl. Stir to combine.

Warm tortillas, place 3 shrimp, top with 1-2 tablespoons slaw. Garnish with cilantro sprig and a sprinkle of *remaining* crumbled cotija.