

BEER BATTERED SHRIMP TACOS



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 3 servings*

Reorder No.	Description	Amount
Market Item	Green Onion	½ oz.
536421	Lime, garnish	1 ct.
285218	Sour Cream	2 oz.
536421	Lime, squeezed	1 ct.
Market Item	Cilantro, chopped	1 Tbsp.
868090	Ale Battered Shrimp	9 ct.
713340	Flour Tortillas, 6"	3 ct.
242489	Shredded Iceberg Lettuce	½ c.
817432	Guacamole	1 oz.
184810	Roma Tomatoes	1½ oz.
326135	GFS® Mexican Cheese Blend	1 oz.

Preparation Instructions

Lime Sour Cream

Wash hands. Wash all fresh produce under cool, running water. Drain well. Combine the sour cream with the juice from a pressed lime. Add chopped cilantro and stir to combine.

Tacos

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Place shrimp in a deep-fryer and fry until golden-brown. *CCP: Final internal cooking temperature must reach a minimum of 145°F, held for a minimum of 15 seconds.* Place 3 shrimp one each of the 3 tortillas. Sprinkle the lettuce over the top of the shrimp. Spread the guacamole on top of the lettuce. Sprinkle the tomatoes and cheese over the top of the lettuce and guacamole. Drizzle the lime sour cream over the three tacos. Sprinkle the green onions and cilantro over the sour cream. Place the three tacos on a warmed serving plate. Place lime wedges on the plate next to the tacos.