

# Baja Shrimp Tacos



## Ingredients

### TACOS

- 1 cup Old El Paso® Salsa
- 1/2 mango, peeled, diced (1/2 cup)
- 1 tablespoon chopped fresh cilantro
- 1 lb. fresh or frozen (thawed), uncooked large shrimp, shelled, deveined
- 1 tablespoon olive or vegetable oil
- 1 to 2 tablespoons Old El Paso® Taco Seasoning Mix (from 1.25-oz. pkg.)
- 1 teaspoon garlic-pepper seasoning blend
- 6 (6 to 7-inch) Old El Paso® Flour Tortillas for Soft Tacos & Fajitas, heated
- 1 1/2 cups purchased coleslaw blend

### GARNISH, IF DESIRED

- Sour cream
- Sliced mango
- Fresh cilantro sprigs

In medium bowl, combine salsa, diced mango and chopped cilantro; mix well. Set aside.

In large bowl, combine shrimp and oil; mix gently to coat. Stir in taco seasoning mix and garlic-pepper seasoning blend.

Heat large skillet over medium-high heat until hot. Add shrimp; cook and stir 2 to 3 minutes or until shrimp turn pink.

Top each warm tortilla with shrimp, coleslaw blend and salsa mixture. Fold bottom 1/3 of each tortilla over filling; fold sides in toward center, leaving top open. Arrange on serving platter. Garnish as desired.

6 tacos