



# Cooper<sup>®</sup> Cajun Shrimp Tacos



SHRED



SERVES: 6

## Ingredients

- vegetable oil, for frying
- 2 pounds large shrimp, peeled and deveined\*
- 1 cup cornmeal
- 2 teaspoons Cajun dry seasoning
- 1 cup Cooper<sup>®</sup> Sharp Black Pepper cheese, shredded
- 1 cup freshly shredded cabbage
- 1/2 red onion, thinly sliced
- 1 cup diced tomatoes (optional)
- diced avocado (optional)
- lime wedges
- Tabasco sauce
- 8-10 soft corn tortillas

## Directions

1. In a large Dutch oven, pour oil to a depth of 2 inches and heat to 350°F.
2. Combine cornmeal and seasoning in a mixing bowl, then dredge shrimp until coated.
3. Fry each shrimp in hot oil about 4 minutes, turning with a slotted spoon until golden brown. Pull shrimp out of oil and place on a paper towel-lined plate to cool.
4. On a hot skillet, warm tortillas on each side. Remove from heat. Fill each tortilla with 2 or 3 shrimp. Top with shredded cabbage, diced tomato, sliced onion, diced avocado, and shredded Cooper<sup>®</sup> cheese. Add Tabasco sauce to taste. Garnish with lime wedges and serve to your very hungry friends.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.