

# Shrimp Tacos

These spicy shrimp tacos are perfect for any campsite. Try mixing and matching ingredients to make the taco to your liking. Try marinating the shrimp for a bit of added flavor.

## Ingredients

- Shrimp, peeled & deveined - 1 lb
- Onion, chopped - 1/2
- Red bell peppers, chopped - 1-2
- Jalapeño pepper, sliced thin - 1
- Sour cream - 3 T
- Salsa - 5 T
- Limes - 2-3
- Butter
- Salt and pepper
- Mexican Seasoning
- Taco Sauce
- Shredded Cheese
- Flour tortillas, 6-inch - 6

## Instructions

Using the grill, preheat your Flat fry-pan to medium-low.

Season shrimp with Mango Chipotle Seasoning and set aside. Saute chopped onion in butter, and season with salt and pepper. Set to the side.

Cook the shrimp about 1 minute per side, until the meat is opaque. Then add sour cream and salsa. Mix together on the fry-pan until combined.

Add red peppers and cook for about 30 seconds.

Warm tortillas over the open flame of the grill then set aside until ready to build.

Place about 4 shrimp in the tortilla then top with onions and peppers. Garnish with taco sauce, cheese, jalapeños, sour cream and lime juice. Serve warm and enjoy!