



Diablo Shrimp Tacos

Ingredients:

1 Jar Smoky Garlic Spicy Corn Relish
1 pound cooked peeled and deveined shrimp
3 cups shredded lettuce
1 8oz pack shredded cheddar cheese
1 pkg. 12 flour tortillas
**Optional toppings-fresh cilantro, sour cream, diced avocado

Directions:

Heat in a large skillet the corn relish over med heat until simmering add the shrimp, stirring together and heat through about 3-4 minutes.
Assemble the tacos, about 4 shrimp per taco with the sauce, add cheese, lettuce, diced avocado, cilantro and sourcream.