



## **Roasted Pineapple Habanero Grilled Shrimp Tacos with Cilantro Lime Ranch Slaw**

### **Ingredients:**

Peeled Raw Shrimp - 1 pound or more  
Flour Tortillas  
Roasted Pineapple Habanero Sauce  
Pickled Onions  
1 Fresh Sliced Avocado  
1 Fresh Sliced Tomato  
1/2 cup or more Cilantro Shredded Cabbage or Coleslaw Mix ( 1/2 small head or 1/2 bag)  
2 Thinly Sliced Green Onions  
Cilantro Lime Ranch Dressing

### **Directions:**

Skewer shrimp and coat with Roasted Pineapple Habanero Sauce.  
Let marinade at least 30 minutes.  
Wrap tortillas in foil to heat on grill or heat individually in nonstick pan or microwave.  
Toss together cabbage, green onion and 1 to 2 TBSP minced fresh cilantro.  
Top with 1/4 to 1/3 cup Cilantro Lime Dressing. Toss to coat.  
Let rest while cooking shrimp.  
On medium high charcoal or gas grill - cook shrimp until done.  
Upon removing from grill - coat again lightly with Roasted Pineapple Habanero Sauce.  
Place shrimp on warmed tortilla.  
Top with slaw, avocado, tomato, pickled onion and minced cilantro.