



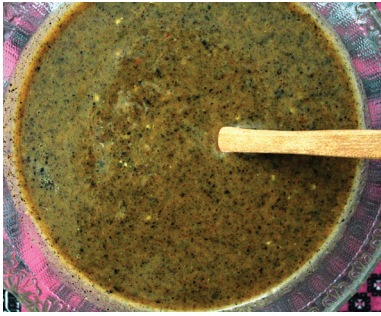
15-Minute Shrimp Tacos with Spicy Chipotle Slaw

INGREDIENTS:

- *pound medium (26/30) peeled and deveined shrimp, tails removed*
- *2 teaspoons chili powder*
- *Kosher salt*
- *2 tablespoons canola oil*
- *4 scallions, thinly sliced*
- *One 15-ounce can black beans, drained and rinsed well*
- *1/3 cup prepared chipotle mayonnaise*
- *2 limes, 1 zested and juiced and 1 cut into wedges*
- *One 14-ounce bag store-bought coleslaw mix (about 6 cups)*
- *1 bunch fresh cilantro, leaves and soft stems roughly chopped*
- *Sour cream or Mexican crema, for serving*
- *8 corn tortillas, warmed*

DIRECTIONS:

1. Heat a large cast-iron skillet over medium-high heat. Combine the shrimp, chili powder and a large pinch of salt in a medium bowl and stir to combine. Add the canola oil to the hot skillet and swirl to coat. Add the shrimp and cook until the shrimp is no longer opaque and just cooked through, turning only once, about 2 minutes. Transfer the shrimp to a serving bowl and cover loosely with foil to keep warm.
2. Stir 2 tablespoons of water into the skillet with the dripping, using a wooden spoon or heat-proof spatula to scrape up any browned bits at the bottom of the skillet. Reserve 1 tablespoon scallions for garnish and add the rest to the skillet. Cook until the scallions are slightly softened, stirring frequently, about 1 minute. Add the beans and a large pinch of salt and cook until warmed through, about 1 minute. Turn off the heat and reserve.
3. In a large bowl, stir together the chipotle mayonnaise, lime zest and juice and a large pinch of salt. Add the coleslaw mix and half of the cilantro and stir to combine.
4. Serve the shrimp alongside the beans, coleslaw, remaining cilantro, scallions, sour cream or Mexican crema, lime wedges and warm tortillas.



Roasted Habanero Salsa

INGREDIENTS:

- 1 or 2 habanero peppers,
depending on your tolerance
for spicy food
- 5 medium-sized tomatoes (I
used Roma tomatoes)
- 1/2 medium-sized red onion,
roughly chopped
- handful of cilantro
- 1/2 tsp. salt, plus more to
taste

DIRECTIONS:

1. Preheat your oven to broil.
2. Bring two quarts of water to a boil.
3. Add the tomatoes, and boil 3-5 minutes, or
until the skins begin to loosen.
4. Remove the tomatoes from the water, slice
off the tops, and slide off the skins with your
fingers, discarding them.
5. Place the peppers under the broiler for 2-3
until they start to shrivel and blacken.
6. Using silicone-tipped tongs, flip the peppers
and broil another 2-3 minutes.
7. Puree the tomatoes in a high-quality blender
or food processor until smooth.
8. Add the pepper(s), onion, cilantro and salt,
and blend until smooth again.
9. Gradually add more salt in 1/4 teaspoon
increments until it suits your taste.



Tacos Campechanos

INGREDIENTS:

- 20 Corn tortillas
- 1 lb. your favorite beef Steak cut, sliced in strips
- 1/2 lb. of chicharrón
- 1/2 lb. pork Sausages (good chorizos, if you can find)
- 1 onion finely chopped
- a drizzle olive or canola oil
- some salsa verde
- salt and pepper to taste

DIRECTIONS:

1. In a large skillet, fry the sausages in a little bit of hot oil under medium-low heat and when they reach the point of being almost done, add the onion and cook everything together, but not to the point of liquefying the onions.
2. Increase the heat to medium-high and add in the meat strips.
3. Season with salt and pepper and cook until the ingredients are cooked to your taste; careful because the steak strips require much less cooking time than the sausages do.
4. Warm the tortillas and spread the meat mixture over them to form the tacos. Add the pieces of chicharrón over the tacos and serve with some salsa verde, refried beans or guacamole.