

# Grilled Jerk Shrimp Tacos with Mango and Avocado Salsa



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Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 15 minutes**

**Cook Time: 5 minutes**

## Ingredients

- \_\_ 1 lb of Fresh Shrimp, peeled and deveined
- \_\_ 1 Tbsp of Jerk Seasoning
- \_\_ 1 Tbsp of Vegetable Oil
- \_\_

## For the Salsa:

- \_\_ 1 Mango, peeled and diced
- \_\_ 1 Avocado, peeled and diced
- \_\_ 1/4 of a Red Bell Pepper, diced
- \_\_ 1 Jalapeno, seeded and finely chopped
- \_\_ 1/4 cup of Diced Red Onion
- \_\_ 1/4 cup of Fresh Chopped Cilantro
- \_\_ 2 Tbsp of Fresh Lime Juice, or more to taste
- \_\_ 1 Tbsp of Olive Oil
- \_\_ Salt and Pepper, to taste
- \_\_
- \_\_ 8 Corn tortillas

1) In a bowl, toss together the shrimp, jerk seasoning, vegetable oil and salt (only add the salt if the seasoning blend is salt-free), set aside to marinate while you preheat a grill pan over medium-high heat.

2) In a large bowl, toss together all the ingredients for your salsa, allow to sit while you grill the shrimp.

3) Grill the shrimp on the hot grill pan for about 2 minutes on each side, remove to a plate.

4) When ready to serve, toast up some corn tortillas either on the grill pan or right over a gas burner and dig in!

