

Tempura Shrimp Tacos



INGREDIENTS

5	Each	<u>Tempura Shrimp Large 16/20</u> <u>ct.</u>
5	Each	Wonton Taco Shells
3	Ounces	Sriracha Mayo
1/2	Cup	Asian Slaw
	Garnish	Cilantro
	Garnish	Green Onion
	Garnish	Sesame Seeds
	Garnish	Lime Wedges

FEATURED PRODUCTS:

MENU PARTS: [Appetizers](#)

Tempura Shrimp Tacos add a festive element to any menu. Serve with sriracha mayo to excite the taste buds even more!

DIRECTIONS

1. Fry shrimp at 350°F for 2 ½ to 3 minutes or until golden brown and 165° internal temperature.
2. Fry wontons into taco shells.
3. Place Asian slaw on the shell and top with tempura shrimp.
4. Garnish with cilantro, green onion, sesame seeds and lime wedges.
5. Serve with sriracha mayo.