

New York Times **Bestselling Author**

SUSAN MALLERY

## Pan-Seared Shrimp Tacos w/ Mango-Strawberry Pico de Gallo

This recipe won the “Win the Way to Your Man’s Heart” recipe contest. Congratulations, Jennifer Daskevich!

- ♥ 1 Mango peeled and diced
- ♥ 2 cups strawberries hulled and diced
- ♥ 1 serrano chile seeded and minced (if you prefer less heat leave the serrano out but I find with the fruit the heat is tempered nicely)
- ♥ 1 jalapeno chile seeded and minced
- ♥ ½ red onion diced
- ♥ 2 cloves garlic minced
- ♥ 1 tsp fresh lime zest
- ♥ Juice from 1 lime
- ♥ 1 tablespoon salt (and more to taste)
- ♥ ½ cup cilantro chopped fine (optional)
- ♥ 1 tablespoon vegetable oil
- ♥ ¾ pound shrimp 21-25 count - you want about 18 shrimp
- ♥ ¼ teaspoon salt
- ♥ ¼ teaspoon fresh ground pepper
- ♥ ⅛ teaspoon sugar
- ♥ 1 tablespoon vegetable oil
- ♥ 6 corn tortillas



Pan-Seared Shrimp with Mango-Strawberry Pico de Gallo

### Instructions:

In a medium sized bowl combine the mango through cilantro for Pico De Gallo and set aside.

Dry shrimp completely with paper towel. Toss shrimp in salt, pepper, and sugar. Heat oil in large skillet over high heat. When oil is shimmery, add shrimp in a single layer and cook for 90 seconds on side one. Remove from heat and turn shrimp. Cook on second side until shrimp is cooked through, 1 ½ - 2 ½ minutes.

In small non-stick skillet heat ½ tablespoon oil. Heat corn tortillas one at a time. Place in pan and flip a couple of times until softened and heated. After three tortillas are heated add second ½ tablespoon of oil and repeat process.

Place three tortillas on a plate. Divide shrimp among tortillas and cover with Mango-Strawberry Pico de Gallo.

*more free recipes at [www.susanmallery.com](http://www.susanmallery.com)!*

SUSAN MALLERY  
read. laugh. ♥.