



Paleo Shrimp Tacos with Pineapple Salsa

Ingredient List:

- 16 each wild-caught shrimp, peeled and deveined
- PALEO GRIND Ga Ga Garlic
- ¼ red cabbage, 3-4 leaves used as taco shell
- ¼ green cabbage, chiffonade

Ingredients for pineapple salsa:

- ¼ fresh pineapple, small dice
- 1 ½ Roma tomatoes, quartered and fleshed, small dice
- ½ serrano pepper, small dice (seeds in or out depending on your desired heat level)
- 1 red onion, small dice
- ¼ bunch cilantro, chopped
- 1 lime, juiced

Ingredients for chipotle lime aioli:

- **1/4 cup Massie Mayo**
- **1 tablespoon apple cider vinegar**
- **1/2 teaspoon chipotle powder**
- **1/2 lime, juiced**
- **Kosher salt, to taste**

Preparation Instructions:

1. Preheat a cast-iron skillet over medium-high heat. Add a squirt of olive oil to the pan.
2. Place shrimp onto a plate lined with paper towel and sprinkle tops with PALEO GRIND Ga Ga Garlic. Place them seasoned side down into the hot skillet and season the top side once again with Ga Ga Garlic. Cook on first side for 2-3 minutes and then flip and cook another 2-3 minutes. Add a small amount of water to the pan, stir and cut the heat.
3. Place pineapple, red onion, Roma tomatoes, cilantro, serrano pepper, lime juice and a pinch of kosher salt into a medium sized mixing bowl. Stir to incorporate.
4. In a small mixing bowl, place Massie Mayo, lime juice, chipotle powder and apple cider vinegar and stir or whisk.
5. To plate, place red cabbage shells onto a serving dish, fill with a layer of shrimp, green cabbage, pineapple salsa, and garnish with chipotle lime aioli. Enjoy!

“Keep It Paleo!”