

Shopping List:

1 cup cooked shrimp
½ cup red bell pepper, finely chopped
½ cup green bell pepper, finely chopped
½ cup yellow bell pepper, finely chopped
½ cup shredded carrots
½ cup finely chopped red cabbage
½ cup mango salsa (found in Ingles' produce aisle)
Taco shells

Cooking Instructions:

Preheat oven to 350°. Heat taco shells in the oven for 10 minutes. Heat 2 Tbsp Laura Lynn olive oil in frying pan at medium heat. Fry shrimp in oil for up to ten minutes, turning them periodically until edges are golden brown. Dress tacos with the remaining ingredients. Serve to family and friends for a holiday seasonal meal!