

## Lime Shrimp Tacos with Mango Salsa

### Ingredients

#### Salsa:

2 tomatoes, diced  
1 mango, diced  
1 avocado, diced  
½ green bell pepper, diced  
3 tablespoons fresh squeezed lime juice  
1 green chile pepper, diced  
1 teaspoon white sugar  
2 cups chopped fresh cilantro  
¼ cup tequila (Optional)  
3 tablespoons fresh squeezed lime juice  
12 warm corn tortillas, or as needed

1 pound cooked small shrimp  
1 tablespoon olive oil, or to taste  
3 cloves garlic, minced  
salt to taste

### Instructions

Combine shrimp, olive oil, garlic, and salt in a bowl. Let sit while you prepare the salsa.

Combine tomatoes, mango, avocado, bell pepper, 3 tablespoons lime juice, chile pepper, and sugar in a bowl. Mix until salsa is evenly combined.

Heat a large skillet over medium heat. Add shrimp; cook and stir until moisture evaporates, 3 to 5 minutes. Stir in cilantro, tequila, and 3 tablespoons lime juice.

35 Revere St, Winthrop, MA 02152

Phone (617) 846-6880

[www.winthropmktplace.com](http://www.winthropmktplace.com)

Monday thru Saturday 7:30-8:00 pm  
Sunday 7:30 am-7:00 pm  
Senior Hours  
Mon-Sat 7:30 am-8:30 am  
Sun 8:00-9:00 am

Prices Effective May 21-23, 2021



Prices subject to change. Not responsible for typographical errors. We reserve the right to limit quantities.