

## MEXICAN SEASONING MIX

MAKES ½ CUP  
HANDS-ON TIME 5 MINUTES  
TOTAL TIME 5 MINUTES

- 2 tbsp chili powder
- 2 tsp ground cumin
- ½ tsp sea salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp paprika
- ½ tsp Mexican oregano or oregano, crushed
- ½ tsp ground chipotle chili pepper

Mix together chili powder, cumin, sea salt, garlic powder, onion powder, paprika, oregano and chipotle. Transfer to airtight jar or container (can be stored for up to 3 months).

## GRILLED SHRIMP TACOS WITH AVOCADO CREMA

MAKES 6 SERVINGS (18 TACOS)  
HANDS-ON TIME 35 MINUTES  
TOTAL TIME 35 MINUTES

### Avocado Crema

- 2 avocados
- ¼ cup Mexican crema or sour cream
- 2 tbsp lime juice
- ½ tsp salt
- 2 400 g bags frozen extra-large shrimp (21-25 count), thawed, peeled and deveined
- 5 tsp Mexican Seasoning Mix (Recipe, pg 89)
- 2 tbsp canola oil
- 3 corncobs, husked
- 1 peeled, cored pineapple, cut into ½-inch thick slices
- 18 6-inch corn tortillas
- 4 radishes, thinly sliced
- 1 jalapeño pepper, thinly sliced
- 1 cup cilantro leaves
- ½ cup thinly sliced red onion
- lime wedges, for garnish

**Avocado Crema** In food processor, pulse avocados, crema, lime juice and salt until smooth. Set aside.

Preheat barbecue to medium heat; grease grill.

In bowl, combine shrimp, Mexican Seasoning Mix and oil, tossing to coat.

Grill corn, uncovered, turning occasionally, until grill marked all over, about 10 minutes. Transfer to cutting board. When cool enough to handle, cut kernels from corncobs.

Grill pineapple until well marked, about 5 minutes, flipping halfway. Let cool slightly; cut into chunks.

Increase heat to medium-high. Grill shrimp until charred and pink, 4 to 5 minutes, flipping halfway.

Grill tortillas until lightly charred, about 1 minute. Top with crema, pineapple, corn, shrimp, radishes, and jalapeño. Sprinkle with cilantro and red onion. Serve with lime wedges.