

Jerk Shrimp Tacos with Pineapple Balsamic Salsa



WITH TEXAS HILL COUNTRY GARLIC EVOO & PINEAPPLE BALSAMIC

Ingredients

Jerk Shrimp

- 3 tablespoons Garlic Infused Olive Oil, divided
- 1 tablespoon minced ginger
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon cinnamon
- ¼ teaspoon allspice
- 1 teaspoon oregano
- juice of one lime
- 2 pounds shrimp, peeled and deveined
- 2 ounces rum
- 3 ounces green onion, chopped
- 1 scotch bonnet pepper (or 1 jalapeño) de-seeded and chopped

Pineapple Salsa

- 1 cup diced, fresh pineapple
- 1 jalapeño, de-seeded and diced
- ¼ cup diced red onion
- ¼ cup chopped cilantro
- 2 ounces Pineapple Balsamic Vinegar
- juice of one lime
- salt and pepper to taste

To Assemble

- 12 corn tortillas



Notes

Directions

1. Combine 1 tbsp Garlic Infused Olive Oil with minced pepper, ginger, spices, lime juice, and shrimp in a large bowl and toss to coat. Allow the shrimp to marinate in the jerk rub for 1 hour.
2. While shrimp marinate combine all of the ingredients for the pineapple salsa in a bowl and let rest at room temperature.
3. Once shrimp have marinated heat a large sauté pan over medium-high heat.
4. Once hot add the remaining 2 tbsp of Garlic Infused Olive Oil.
5. Sauté shrimp for 2-3 minutes per side until cooked through.
6. Remove the pan from the heat and add the rum. Carefully return to the heat, add the chopped green onion and cook to cook out the alcohol.
7. To build tacos, top tortillas with jerk shrimp and finish with pineapple salsa.