

LAY'S® Crispy Shrimp Tacos

Ingredients

Shrimp

- 4 cups LAY'S® Classic Potato Chips
- 1-pound large peeled, deveined shrimp
- 1/4 cup all-purpose flour
- 1 egg, beaten
- Vegetable oil, for frying

Slaw

- 4 cups coleslaw mix
- 1/2 cup thinly sliced red onions
- 1 jalapeño pepper, seeded thinly sliced
- 1/4 cup olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- 1/2 teaspoon each salt and pepper

Chipotle Pesto

- 3/4 cup jarred roasted red peppers, drained
- 1/2 can (3.5 ounce) chipotles in adobo
- 1/4 cup tomato salsa
- 1/4 cup almonds
- 1/4 cup fresh cilantro leaves
- 2 tablespoons Parmesan cheese
- 2 tablespoons olive oil
- 1/2 teaspoon smoked paprika

Assembly

- 8 corn tortillas, warmed
- Lime wedges, for serving



PREP
TIME
30 min



COOK
TIME
15 min



TOTAL
TIME
-



SERVING
-

Made with



LAY'S® Classic Potato Chips

How to make it

1. Shrimp: In blender or small food processor, pulse LAY'S® Classic Potato Chips until finely ground. Transfer to shallow bowl.
2. Toss shrimp with flour until well coated. Dip in egg, then dredge in crushed potato chips.
3. Pour enough oil to come 2 inches up side of high-sided skillet; heat over medium-heat until instant-read thermometer reads 350°F. Working in batches, carefully drop shrimp into hot oil; fry for 2 to 3 minutes or until golden brown and shrimp are cooked through. Using slotted spoon, transfer fried shrimp to paper towel-lined tray.
4. Slaw: Meanwhile, toss together coleslaw mix, onions, jalapeño, oil, vinegar, mustard, honey, salt and pepper; set aside.
5. Chipotle Pesto: In blender, mix together red peppers, chipotles, salsa, almonds, cilantro, Parmesan, olive oil and smoked paprika until coarsely ground.
6. Assembly: Serve shrimp in warm tortillas with some of the slaw and pesto. Serve with remaining slaw and lime wedges.