

Buffalo Fried Shrimp Tacos



Start with crispy shrimp, fried golden brown, toss in the buffalo sauce, and top it all off with a sprinkle of cabbage and blue cheese. These delightfully spicy shrimp tacos are sure to become a fast favorite with guests and regulars alike.

 Servings: 1

 Prep Time: 15

 Cook Time: 10 min

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MAIN RECIPE INGREDIENTS

ITEM	SPEC	PREP	AMOUNT/UNIT	GRAMS
Shrimp breaded, fried, prepared			3/oz.	g
Sauce Craft Buffalo Sauce			3/oz.	g
Cabbage blend		prepared	3/tbs.	g
Blue cheese, crumbled			3/tbs.	g
Flour tortillas, 6"			3/each	g
Hidden Valley Ranch Dressing			3/oz.	g
Green onions, sliced			2/tbs.	g

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MAIN RECIPE INSTRUCTIONS

- 1 Fry the shrimp to a golden brown in the deep fryer at 375F.- degrees. Heat the tortillas on the flat top.
- 2 Place the tortillas on the plate.Place the 1 tbs. of cabbage blend on the tortillas, toss the shrimp in with the buffalo sauce, and place on the cabbage. 1 oz. wt. of shrimp per tortilla.
- 3 Sprinkle the blue cheese over the fried shrimp and drizzle the shrimp with ranch and finish with sprinkling the sliced green onions on the taco. Proceed with the other 2 tacos and build-out in the same order. Place the tacos onto the metal holders and the taco are ready to go.



Additional Notes

Serving Suggestion: The nice thing about this recipe is that if you don't like shrimp you can use any other type of protein. You can also change out the sauces too.

