

Cinco De Mayo Mango Shrimp Fajita

written by The Recipe Exchange | June 11, 2015

Ingredients

All-Purpose Mango Marinade:

- 1 mango, peeled and chunked
- 1 lime, juiced
- 1 tablespoon coconut oil
- 1 tablespoon jalapeno, seeded
- 1 tablespoon minced ginger

Shrimp Fajitas:

- 1 pound shrimp
- 1 mango, sliced
- 1 red bell pepper, sliced thin
- 1 yellow bell pepper, slice thin
- 2 jalapeno peppers, seeded, minced
- 2-4 cloves garlic
- 1 tablespoon ginger, minced
- 1 red onion, sliced
- 1 cup cilantro
- 1 lime, juiced
- 2 to 3 tablespoons olive oil
- 1 pinch salt

Directions

FOR MARINADE: blend all five ingredients in a food processor until smooth. In a bowl, coat shrimp with marinade and refrigerate for about 30 minutes, just to flavor the seafood.

FOR FAJITAS: In a cast iron pan, heat olive oil, add minced garlic and ginger and saute to release the sliced peppers and onions and saute until softened. Remove vegetables from pan and set aside.

In heated pan, saute shrimp until tender. Return peppers to pan; add sliced mango, cilantro and lime juice. Heat for another minute. Serve immediately on soft tacos. Garnish with shredded cheddar cheese, guacamole or sour cream if desired.