

**Blackened Shrimp Tacos & Yogurt-Lime Sauce  
with Chile-Plum Hot Sauce Roasted Cauliflower**

**2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 25 minutes**

Wahoo's Seafood Gulf Shrimp, thawed and peeled  
Texas Farm Patch Cauliflower, outer leaves and core removed, washed  
Texas Farm Patch Romaine Lettuce, core removed, washed and dried  
El Milagro Corn Tortillas  
Farmhouse Kitchen Blackening Spice  
Farmhouse Kitchen Chile-Plum Hot Sauce, shaken well before use  
Farmhouse Kitchen Yogurt-Lime Sauce, stirred well before use  
Farmhouse Kitchen Pickled Carrots & Daikon  
Sea salt and fresh cracked black pepper  
Olive or vegetable oil

**STEP 1** Preheat oven to 425°F degrees and adjust the oven rack to the middle position. Line a baking sheet with foil and set aside. While the oven preheats, chop the cauliflower into small florets (about 1" pieces) and add to the foil-lined baking sheet. Drizzle with 1 tbsp. oil and season with ¼ tsp. salt and pepper. Roast the cauliflower in the preheated oven for 12-15 minutes. The cauliflower will become crisp tender and the edges of the florets will brown. Using a spatula, gather the roasted cauliflower into a small mound on the baking sheet and drizzle with the chile-plum hot sauce. Toss the cauliflower in the sauce to coat. Season with salt and pepper to taste.

**STEP 2** While the cauliflower is roasting, stack the romaine lettuce 3-4 leaves high and chop into thin ribbons starting from the leaf end and ending at the stem. Set aside.

**STEP 3** Prepare the shrimp. Cut each shrimp into thirds and set aside in a bowl. Sprinkle the blackening spice over the shrimp and combine. Place a large skillet or saute pan over medium-high heat. When the pan is hot, add 1 tbsp. oil. Carefully add the shrimp in an even layer and let sear for 2 minutes, stir, and cook for another 2-3 minutes. The shrimp will turn orange-pink on the outside and the flesh will become opaque. As the shrimp chars and as the spices toast and blacken, there may be smoke. Turn on the exhaust fan, as needed. Transfer the cooked shrimp to a clean bowl to remove from the heat and stop the cooking process.

**STEP 4** Heat the corn tortillas in a dry skillet over medium just until toasted, yet pliable. Wrap in a clean kitchen towel to keep warm.

**STEP 5** To serve, spoon the blackened shrimp into the warm tortillas. Add chopped lettuce and drizzle with yogurt-lime sauce. Garnish with pickled carrots and daikon. Serve the blackened shrimp tacos with a side of roasted cauliflower tossed in chile-plum hot sauce. Enjoy!