

Mango Shrimp Salsa

*Chef Michelle - Aldi Test Kitchen
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*16 ounces frozen medium raw shrimp, thawed and peeled
3 tablespoons extra-virgin olive oil
1/2 teaspoon paprika
1/2 teaspoon ground cumin
1/4 teaspoon crushed red pepper
pinch chili powder
1/4 teaspoon garlic powder
3/4 teaspoon salt, divided
1/4 teaspoon ground black pepper
2 ripe mangos, peeled and diced
1/2 red onion, diced
3 tablespoons freshly squeezed lime juice
2/3 cup chopped cilantro
1 bag (10 ounce) tortilla chips*

In a large bowl, combine the shrimp with one teaspoon of oil, paprika, cumin, red pepper, chili powder, garlic powder, 1/4 teaspoon of salt and a pinch of pepper. Toss until thoroughly combined.

In a medium skillet over medium-high heat, heat two tablespoons of the oil. Saute' the shrimp until opaque. Chill for 20 minutes.

In a medium bowl, combine the mangos, red onion, lime juice, one teaspoon olive oil, salt and pepper.

Chop the shrimp. Toss with the mango mixture.

Add the cilantro. Toss until combined. Serve with chips.

TIP:

Serve on top of tostadas with a garnish of black beans and chopped cilantro.

Per Serving (excluding unknown items): 544 Calories; 48g Fat (78.0% calories from fat); 4g Protein; 27g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 1759mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 9 1/2 Fat.