BACON AND SHRIMP TACOS WITH PINEAPPLE SALSA

- 1 1/2 cups Fresh pineapple, chopped
- 1 Roma tomato, chopped
- 1/4 cup Fresh cilantro, finely chopped
- 2 Tbsp Fresh cilantro, chopped
- 1 Tbsp Lime juice
- 1/8 tsp Salt
- 8 slices Smithfield® Hickory Smoked Bacon
- 1/4 cup Teriyaki sauce
- 1/4 cup Orange juice
- 1 tsp Fresh ginger, grated
- 1/4 tsp Crushed red pepper
- 12 oz Fresh or frozen medium shrimp in shells thawed, peeled and deveined
- 8 6-inch White corn or flour tortillas
- 2 cups Red and/or green cabbage, shredded

PINEAPPLE SALSA

1. For Pineapple Salsa, in a small bowl, combine pineapple, tomato, red onion, cilantro, lime juice, and salt. Set aside.

BACON AND SHRIMP TACOS

2. In a large skillet cook bacon over medium heat until browned and crisp. Remove to paper towels to drain and crumble bacon.
3. In a large bowl stir together the teriyaki sauce, orange juice, ginger, and crushed red pepper. Remove half of the sauce and set aside. Add shrimp to remaining sauce in bowl and toss to coat.
4. For a gas or charcoal grill, grill shrimp in a grill basket set on the rack of a covered grill directly over medium heat for 8 to 10 minutes or until opaque, turning once. Toss shrimp with remaining sauce.
5. Serve shrimp in tortillas topped with cabbage, Pineapple Salsa, and bacon.

ADDITIONAL INFORMATION

Ingredients	1 1/2 cups Fresh pineapple, chopped, 1 Roma tomato, chopped, 1 Tbsp Lime juice, 1 tsp Fresh ginger, grated, 1/4 cup Fresh cilantro, finely chopped, 1/4 cup Orange juice, 1/4 cup Teriyaki sauce, 1/4 tsp Crushed red pepper, 1/8 tsp Salt, 12 oz Fresh or frozen medium shrimp in shells thawed, peeled and deveined, 2 cups Red and/or green cabbage, shredded, 2 Tbsp Fresh cilantro, chopped, 8 6-inch White corn or flour tortillas, 8 slices Smithfield® Hickory Smoked Bacon
Course	Dinner, Entrees, Lunch, Starters
Cuisine	American, Mexican, Seasonal Summer
Category	Seafood, Tacos