

## KEN'S BUFFALO SHRIMP TACOS

- 1 lb large or extra large Shrimp
- 1/2 cup Buffalo or wing sauce
- 1/2 stick Butter
- 1 cup Romaine or Boston lettuce shredded
- Cilantro chopped
- Lime wedges
- 1/2 cup Celery, chopped
- 1/2 cup Ken's Chunky Blue Cheese Dressing

1. Rinse and pat dry shrimp. Melt butter and wing sauce in a medium skillet until hot. Add shrimp to pan in single layer.
2. Cook about 1 minute, then flip and cook 1-2 minutes more, only until cooked through and no longer translucent. While shrimp are cooking, warm tortillas in microwave for 10 seconds.
3. Sprinkle lettuce, celery and cilantro over tortilla and top with shrimp. Drizzle Ken's Chunky Blue Cheese Dressing over shrimp.

### ADDITIONAL INFORMATION

#### Ingredients

[1 cup Romaine or Boston lettuce shredded](#), [1 lb large or extra large Shrimp](#), [1/2 cup Buffalo or wing sauce](#), [1/2 cup Celery, chopped](#), [1/2 cup Ken's Chunky Blue Cheese Dressing](#), [1/2 stick Butter](#), [Cilantro chopped](#), [Lime wedges](#)

#### Course

[Dinner](#), [Entrees](#), [Lunch](#), [Starters](#)

#### Cuisine

[American](#), [Seasonal Summer](#)

#### Category

[Seafood](#), [Tacos](#)

**Serving Size**

**4**