

## GRILLED SHRIMP SALSA RECIPE



- 1 lb.** 20 - 30 shrimp, peeled & deveined, tails off
- 3/4 cup** Subway Baja Chipotle Sauce
- 1/2 cup** English cucumber, peeled, diced small
- 1/2 cup** Roma tomatoes, diced small
- 1/4 cup** Onion, diced small
- 2 Tbsp.** Jalapeno pepper, diced small
- 2 Tbsp.** Cilantro, chopped
- 1 bag** Tortilla chips



### Method:

Season and grill or sauté shrimp until completely cooked. Set aside to cool. While cooling, combine the diced cucumber, tomatoes, onion, jalapeno and cilantro. When cooled, dice the shrimp similar in size and combine. Add in the Subway Baja Chipotle Sauce and mix thoroughly. Serve as a dip or scooped into tortilla chips.

Serves four.

