

# Keepsake Candles

263 Co Rd 3022,  
Bartlesville, OK  
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Wednesday Morning's at 8:20 on KRIG 104.9 FM

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## Spicy Shrimp Taco's

½ cup Dry Salsa Mix (I used Mrs. Wages Mild)

1lb Shrimp

1 T. Olive Oil

1 small Onion (sliced)

1 Green Bell Pepper (sliced)

1 cup Cherry or Grape Tomatoes

Tortillas

Optional: Sour Cream, Cilantro, Avocados

Clean and remove tails from shrimp.

Coat with salsa mix. Let set for about 5 to 10 minutes.

Meanwhile add 1T. Olive Oil and tomatoes to skillet when the tomatoes burst (sometimes they need help)

Add the onions and the bell peppers, cook until almost tender.

Add shrimp until cooked through.

And serve with tortillas, sour cream, Cilantro and or Avocados

