



## THERE'S PLENTY OF FISH IN OUR SEA!

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**Name:** Ariana Gagliardi

**Recipe Title:** Buffalo Shrimp Tacos

### **Recipe Ingredients:**

- 1 lb small shrimp
- 1 tbsp butter
- 1 tbsp olive oil
- 2/3 cup Frank's Red Hot sauce
- 2 celery stalks
- 1 cup shredded carrots
- 1/3 cup ranch dressing
- 1/2 cup shredded cheddar cheese
- Flour tortillas
- Tortilla chips
- Salsa

### **Recipe Instructions**

For Buffalo Shrimp:

1. On medium heat, combine the butter and olive oil in a large skillet. Once melted together, add the shrimp. Cook the shrimp for 2 minutes or until about cooked halfway.
2. Add the Frank's Red Hot sauce to the skillet to coat the shrimp. Stir together to evenly coat the shrimp.
3. Finish cooking the shrimp on low heat and until the hot sauce has thickened.

For Celery and Carrot Slaw:

1. Chop celery into little bits and combine with shredded carrots and cheddar cheese in a bowl.

2. Add the ranch dressing to the bowl.
3. Stir together until evenly coated.

To serve the Buffalo Shrimp Tacos:

1. Serve shrimp in a flour tortilla and top with the celery and carrot slaw.
2. Serve the tacos with chips and salsa on the side.
3. Enjoy!