

These Shrimp Tacos with Black Garlic Butter and Corn Salsa Are Outrageous

Taco night just got a gourmet glow-up. These



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3 min

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INGREDIENTS

- 1 lb shrimp, peeled and deveined
- 4 tbsp black garlic butter
- 1 cup corn kernels (fresh, frozen, or canned)
- 1 red bell pepper, diced
- 1/2 red onion, diced
- 1 jalapeño, minced
- Juice of 1 lime
- 1/4 cup cilantro, chopped
- Salt and pepper, to taste
- 8 small corn tortillas

DIRECTIONS

- 1.** Prep the Grill: Preheat a grill, grill pan, or skillet over medium-high heat.
- 2.** Season & Cook the Shrimp: In a bowl, toss shrimp with 2 tablespoons of black garlic butter, salt, and pepper. Grill for 2-3 minutes per side until pink and cooked through. Set aside.
- 3.** Make the Corn Salsa: In a hot, dry skillet or on the grill, char the corn kernels until slightly blackened. Transfer to a bowl and mix with red bell pepper, red onion, jalapeño, lime juice, chopped cilantro, salt, and pepper.
- 4.** Heat the Tortillas: In a skillet, melt the remaining 2 tablespoons of black garlic butter over medium heat. Warm the tortillas in the butter for about 1 minute per side, just until soft and golden.
- 5.** Assemble the Tacos: Layer shrimp into each tortilla, then top with a generous spoonful of charred corn salsa. Serve immediately while hot and buttery!

SWAPS & NOTES

Black Garlic Butter : Make it by mashing roasted black garlic cloves into softened butter.

If unavailable, use roasted garlic butter as a substitute.

Corn : Fresh or frozen kernels work - just get them charred in a pan or grill for the smoky edge.

Shrimp : Medium to large shrimp work best.

TIPS FOR SUCCESS

Use Dry Shrimp : Pat shrimp dry before seasoning to get a nice sear.

Don't Overcook : Shrimp cook fast - remove from heat as soon as they're pink and curled.

Char the Corn Well : A bit of blackening adds real depth to the salsa.

Warm Tortillas Right : Heating them in black garlic butter makes them unforgettable.

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