baja shrimp po boy

ingredients

3 fl oz	**Orange Sauce (KG5014HG)**
5 oz	Fried crispy popcorn shrimp
1	Bolillo roll
2 oz	Cabbage slaw
2 oz	Pickled red onions
1/4 cup	Fresh avocado, diced
1.5 fl oz	**Boom Boom Sauce (KE1936)**
1 tbsp	Cilantro, chopped

directions

1. Fry shrimp & toss with Orange Sauce (KG5014HG).
2. Place coated shrimp in roll.
3. Top with slaw, pickled onions & diced avocado.
4. Drizzle Boom Boom Sauce (KE1936) on top and finish with freshly chopped cilantro.