

SHRIMP TACOS

TACO INGREDIENTS

1 lb medium shrimp, peeled and deveined
2 small cloves garlic, minced
½ tsp salt
1 tsp ground cumin
1 tsp chili powder
½ tsp onion powder
4 tbsp olive oil
1 tbsp olive oil
1–2 fresh limes
2 c shredded green cabbage
corn tortillas
salt and pepper

1 large avocado, garnish
1 lime, wedged
1 jalapeño, garnish
Queso fresco, garnish

CILANTRO LIME SAUCE INGREDIENTS

3 tbsp lime juice + ½ tsp zest
1–2 cloves garlic, minced
½ of a large bunch of cilantro
½ jalapeño
½ c regular full fat mayo
½ c sour cream

PICO DE GALLO INGREDIENTS

2–3 medium tomatoes
½ red onion
juice of one lime
½ c chopped cilantro
Roasted corn (optional)

DIRECTIONS

Pat shrimp dry and gently toss in a large bowl with garlic, salt, cumin, chili powder, onion powder, and 3 tbsp olive oil. Cover and place in fridge at least 15 minutes or overnight.

In large skillet melt butter and remaining 1 tablespoon olive oil. Add shrimp in a single layer and sauté each side 2-3 minutes, until pink. Remove from heat, add squeeze of lime and remove tails. Move to serving bowl

Toss shredded cabbage with ½ cup cilantro lime sauce.

Grill tortillas on stovetop over the open flame until slightly charred.

Layer tortilla with cabbage slaw, shrimp and top with pico de Gallo. Garnish with queso fresco, avocado, jalapeños. Drizzle cilantro lime and serve with squeeze of lime.

CILANTRO LIME SAUCE

In mini food processor add lime juice, lime zest, garlic, cilantro, ½ seeded jalapeño, salt, pepper, and mayo pulse until smooth.

Add in the sour cream and pulse once more to combine.

PICO DE GALLO

Dice tomatoes and onion. Chop cilantro.

In medium bowl toss tomatoes, onion, lime juice, cilantro, salt, and pepper. Roasted corn optional.