

Ingredients

- 2 pounds large frozen peeled and deveined shrimp, thawed
- 1 ½ teaspoons chili powder
- 1 teaspoon freshly minced garlic
- ½ teaspoon paprika
- ½ teaspoon ground cumin
- ~~½ teaspoon onion powder~~
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- ¼ teaspoon ground coriander
- ¼ teaspoon grated Valencia orange zest
- 2 tablespoons olive oil, or more as needed
- 2 tablespoons sour cream
- 1 lime, zested and juiced *1 tsp of lemon juice as substitute*
- 1 teaspoon chopped fresh cilantro
- ¼ teaspoon garlic powder
- 1 pinch salt and ground black pepper
- 20 (6 inch) corn tortillas
- 2 avocados, thinly sliced, or to taste
- 1 red onion, finely diced, or to taste
- ½ bunch fresh cilantro, chopped, or to taste
- 1 jalapeño pepper, diced, or to taste (Optional)
- 2 limes, cut into wedges, or as needed

Directions

Step 1

Rinse defrosted shrimp under cold water, drain, and pat dry.

Step 2

Combine shrimp, chili powder, garlic, paprika, cumin, onion powder, 1/2 teaspoon salt, 1/2 teaspoon black pepper, coriander, and orange zest in a bowl. Mix well.

Step 3

Heat olive oil in nonstick frying pan over medium-high heat. Add shrimp and cook until bright pink on the outside and the meat is opaque, 4 to 5 minutes on each side, depending on the size of the shrimp.

Step 4

While shrimp cooks, prepare crema by whisking together sour cream, zest and juice of 1 lime, 1 teaspoon cilantro, garlic powder, and 1 pinch each of salt and black pepper.

Step 5

Heat corn tortillas in either a pan or on a griddle over low heat, 1 to 2 minutes per side. Be careful not to let them burn. Set aside.

Step 6

Assemble tacos by spreading 1 teaspoon crema across each tortilla, adding 3 or 4 shrimp, 2 slices of avocado, a sprinkle of fresh red onion, cilantro, and jalapeño. Serve with sliced limes to squeeze on top and extra crema on the side.

Nutrition Facts

Per serving: 147 calories; total fat 6g; saturated fat 1g; cholesterol 70mg; sodium 163mg; total carbohydrate 15g; dietary fiber 4g; total sugars 1g; protein 10g; vitamin c 7mg; calcium 47mg; iron 2mg ; potassium 248mg