

Chili Lime Shrimp Tacos

#cooking/recipe

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#cooking/dinner

Chili Lime Shrimp Tacos with Cabbage Slaw

Ingredients

24 Large Raw Shrimp, peeled
16 Small Corn Tortillas
4 cups shredded cabbage
1/4 jalapeño finely minced (about 1/2 Tablespoon)
1 Tablespoon Olive Oil
3 garlic cloves, pressed or finely minced
1 lime zested and juiced
1/4 teaspoon red pepper flakes
1/4 teaspoon paprika
1/4 teaspoon chili powder
kosher salt
1 avocado diced
Salsa for serving

Process

Combine the shrimp in a bowl with olive oil, lime zest, minced garlic, paprika, chili powder, red pepper flake and 1/4 teaspoon salt. Toss to combine and set aside to marinate for 15 minutes.

Toss the cabbage with jalapeño, 1 tablespoon of lime juice and a pinch of salt, set aside.

Warm Tortillas in a skillet over low heat, flipping occasionally.

Heat a large skillet over medium high heat. When hot, pour the shrimp in. Sear on one side for 1-2 minutes, flip and sear on the other side until pink all the way through and no longer opaque, 1-2 minutes. Remove from heat.

To assemble tacos, layer two tortillas on top of each other. top with lime slaw, a few shrimp, and some avocado. Top with some salsa and a squeeze of fresh lime.

Nutrition

Servings: 8

Calories: 129cal

Fat: 5g

Carbs: 14g

Protein: 8g