



Shrimp Tacos

FOR THE SAUCE:

¼ cup cream
¼ cup mayonnaise
1 TBS lime juice
1 tsp. chipotle powder
1 TBS chopped cilantro

FOR THE SHRIMP:

1 pound shrimp – peeled, de-veined and halved
4 garlic cloves – minced
1 chipotle pepper in adobo – chopped
½ a large lime – juiced
½ cup chopped cilantro

FOR THE CABBAGE SALAD:

2 cups sliced green cabbage
2 tomatoes – peeled and diced
½ cup chopped cilantro
1 large lime – juiced
Salt

Corn tortillas

- Whisk all the sauce ingredients in a bowl. Season with salt. Set aside.
- Heat 2 TBS of vegetable oil in a skillet. Add the garlic and chipotle. Cook for 2 minutes. Add the shrimp. Mix well. Cook for 4 to 5 minutes – until shrimp turns pink. Add the cilantro. Mix well. Set aside.
- Place all the cabbage salad ingredients in a bowl. Mix well.
- Heat your tortillas. Place two tortillas on a plate. Smear some sauce on the bottom.
- Top with shrimp and cabbage salad.
- Serve with a wedge of lime. Enjoy!