

Shrimp tacos

Ingredients

FOR THE SHRIMP TACOS:

1 pound large or jumbo shrimp — peeled, deveined, and tails removed (fresh or frozen and thawed)

1 tablespoon extra-virgin olive oil — divided

1 teaspoon chili powder

1 teaspoon ground chipotle chili

1 teaspoon ground cumin

1/2 teaspoon kosher salt

6 to 8 corn or flour tortillas

Garnishes: avocados — cilantro, sour cream (or Greek yogurt), lime wedges

FOR THE SLAW AND SHRIMP TACO SAUCE:

1 cup nonfat plain Greek yogurt

2 tablespoons extra-virgin olive oil

1 clove garlic — peeled

1/2 small jalapeño — seeds and membranes removed

1/4 cup tightly packed fresh cilantro leaves

1/4 teaspoon kosher salt

Zest and juice of 1 large or 2 small limes — about 2 teaspoons zest and 3 tablespoons juice

2 cups shredded cabbage — or slaw mix

Instructions

Rinse and pat the shrimp dry, then transfer to a large mixing bowl. Drizzle with 1/2 tablespoon olive oil and sprinkle with the chili powder, chipotle chili, cumin, and salt. Toss to coat evenly. Let rest while you prepare the shrimp taco sauce and slaw.

Prepare the sauce and slaw: In a food processor fitted with a steel blade, process the Greek yogurt, olive oil, garlic, jalapeño, cilantro, salt, lime zest, and lime juice. Or chop by hand and mix together. Taste and adjust seasonings as desired.

Place the cabbage in a mixing bowl and toss with about 1/2 cup of the sauce. Add more sauce if you desire a creamier slaw, then reserve the rest of the sauce for serving.

Cook the shrimp: In a large nonstick skillet over medium high, heat the remaining 1/2 tablespoon olive oil. Add the shrimp and sauté just until the shrimp is cooked through and no longer translucent in the center, about 4 minutes. Do not overcook! Transfer the shrimp immediately to a plate.

Warm the tortillas on a hot grill pan or heavy frying pan. To serve, fill the tortillas with your desired number of shrimp, then top generously with the slaw, extra sauce, a squeeze of lime juice, and any other desired toppings. Enjoy immediately.