



Tampa Bay Tequila Lime Shrimp Tacos

12 tacos 3-4serving

Description

Easy and healthy tequila lime shrimp tacos marinated in fresh lime juice, lime zest, and a great blend of seasonings. They are not too spicy, and pack a punch of flavor. Served on a bed of shredded cabbage, with fresh pico de gallo, and guacamole.

Ingredients

1 lb – 2lb 16/20 shrimps, peeled, cut in 3piece
3 Tbsp tequila
1 tsp ground cumin
1 tsp paprika
 $\frac{3}{4}$ tsp chili powder
pinch of cayenne pepper (optional)
2 limes, juiced
zest of 1 lime
1 clove garlic, crushed
2 Tbsp fresh chopped cilantro
salt and pepper, to taste
2 Tbsp avocado
12 street size corn tortillas
thinly shredded purple cabbage
Pico de gallo (buy in supermarket)
avocado or guacamole

lime wedges, for serving
cilantro leaves (optional)

Instructions

Assemble the shrimp marinade by whisking the tequila, cumin, chili powder, cumin, cayenne (optional), lime juice, lime zest, garlic, cilantro, and salt and pepper. Add the shrimp and toss to combine. Allow the shrimp to marinate for at least 10 minutes, or up to 24 hours (covered in the fridge).

Heat a large skillet over medium heat. Add the oil, and the shrimp. Cook for 5-6 minutes, or until shrimp are firm and no longer translucent in the center.

While the shrimps are cooking, heat the corn tortillas in a large skillet.

Assemble the tacos by taking a tortilla, adding a pile of shredded cabbage, the shrimp, salsa, guacamole/avocado slices and cilantro leaves.