

Shrimp Tacos

🕒 **PREP TIME** 15 minutes **COOK TIME** 10 minutes **TOTAL TIME** 25 minutes

🍴 **SERVINGS** 4 servings 👤 **AUTHOR** Holly Nilsson 🍽️ **COURSE** Main Course

👨‍🍳 **CUISINE** American, Mexican



5 from 3 votes

These spicy shrimp tacos are the perfect go-to for last minute get-togethers or kicking back at home.

Ingredients

- 1 lb medium shrimp *shelled & deveined, tails removed if desired*
- 2 tablespoons taco seasoning *bought or homemade*
- 1/2 lime *juiced*
- 1 teaspoon garlic powder
- 2 tablespoons olive oil
- 8 corn tortillas *or flour*

Cilantro Slaw

- 1 cup cabbage *finely sliced*
- 1/4 cup purple cabbage *finely sliced*
- 2 tablespoons cilantro *chopped*
- 1/4 cup mayonnaise
- 1/2 teaspoon cumin

Instructions

1. Combine all slaw ingredients in a bowl. Refrigerate.
2. Mix shrimp, taco seasoning, garlic and lime juice.
3. Heat oil over medium-high heat. Add shrimp and cook 2 minutes, flip and cook an additional 2-3 minutes or until cooked through.
4. Heat tortillas according to package directions.
5. Fill tortillas with slaw, shrimp and desired toppings.

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