

# 15-Minute Shrimp Tacos

## Cooking Instructions

1. In a medium bowl, place shrimp, 1 tbsp taco seasoning, garlic powder, and pepper. Stir and set aside.
2. In a small bowl, place sauce ingredients: yogurt, mayo, lime juice, taco seasoning, salt, cayenne, and black pepper. Stir and set aside.
3. Preheat large ceramic nonstick skillet over high heat and add shrimp. Cook until shrimp are pink on the bottom, then flip and cook until no longer gray. For more char, flip once and press shrimp with spatula. Or you can grill shrimp on a silicone grill mat on high heat.
4. In a large bowl, place slaw, cilantro, black pepper, and almost all of the sauce, reserving some sauce for drizzling on tacos. Stir gently.
5. To assemble tacos, warm corn tortillas in a cast iron skillet on high heat for 10–15 seconds per side, pressing the tortillas down with a spatula.
6. Fill each tortilla with 3–4 shrimp and some slaw, then drizzle with sauce. Serve immediately, with guacamole if desired.

## Shrimp Taco Recipe

- 1 lb raw shrimp, peeled and deveined
- 1 tbsp taco seasoning
- 1 tsp garlic powder
- 14 oz bag slaw or 3 cups of shredded cabbage
- ½ small bunch cilantro, finely chopped
- Ground black pepper to taste
- 9 corn tortillas
- Guacamole (optional)

## Shrimp Taco Sauce

- ½ cup plain yogurt
- ¼ cup mayo
- Juice of 1 lime
- ½ tsp taco seasoning
- ¼ tsp salt
- Pinch of cayenne pepper
- Ground black pepper to taste

## Grocery List (add optional toppings to list as desired)

### Produce

- 1 lb shrimp
- Slaw or cabbage
- Cilantro
- Guacamole
- Lime

### Canned Goods/Grocery

- Taco seasoning
- Garlic powder
- Deveined large shrimp
- Ground black pepper
- Corn tortillas
- Plain yogurt
- Mayo

- Salt
- Cayenne pepper