

15-Minute Shrimp Tacos

Instructions

1. In a medium bowl, add the shrimp, 1 tbsp of taco seasoning, garlic powder, and black pepper. Stir and set aside.
2. In a small bowl, combine the sauce ingredients: yogurt, mayo, lime juice, taco seasoning, salt, cayenne, and black pepper. Stir and set aside.
3. Preheat a large ceramic nonstick skillet over high heat and add the shrimp. Cook until the shrimp are pink on the bottom, then flip and cook until they are no longer gray. For more char, flip once and press the shrimp with a spatula. You can also grill the shrimp on a silicone grill mat on high heat.
4. In a large bowl, combine the slaw, cilantro, more black pepper, and almost all of the sauce, reserving some sauce for drizzling on tacos. Stir gently.
5. To assemble the tacos, warm the 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 Ingredients

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

Taco Sauce Ingredients

- 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

Produce

- Slaw or cabbage
- Cilantro
- Lime
- Guacamole

Meat

- 1 lb large shrimp, peeled and deveined

Pantry

- Taco seasoning
- Garlic powder
- Ground black pepper
- Corn tortillas
- Mayo
- Salt
- Cayenne pepper

Dairy

- Plain yogurt