



Spicy Shrimp Tacos



prep time
10 minutes



total time
30 minutes



servings
6-8

Ingredients

Spicy Shrimp

- 950 grams large shrimp, shells removed and deveined ~ 25 protein servings
- 2 tbsp olive oil ~ 2 fat servings
- 2 tsp cumin
- 1 tsp chili powder
- 1 tsp smoked paprika
- 1 clove garlic crushed
- 1 tsp salt
- 1 tsp pepper

Coleslaw & Cilantro Lime Sauce

- 1/4 cup chopped scallions
 - 3 cups shredded purple or green cabbage ~ 3 veggie servings
 - 1/2 cup mayonnaise ~ 8 fat servings
 - 1/3 cup chopped cilantro
 - 2 cloves garlic
 - 2 tbsp lime juice
 - 1/3 cup chopped scallions
 - pinch salt
- 6-8 small Tortillas ~ 6-8 carb servings

Optional Toppings:

- Avocado
- Salsa
- Cilantro
- Lime
- Hot sauce
- Jalapenos

taco tuesday

Instructions

- 1 Place the shrimp in a bowl along with 1 tbsp olive oil and all of the spices and toss with your hands to ensure they are well coated. Set aside to marinate for a few minutes.
- 2 To make the coleslaw in a bowl combine the shredded cabbage and 1/4 cup chopped scallions. In a food processor combine the mayonnaise, cilantro, garlic, lime juice, salt and 1/3 cup chopped scallions and blend until smooth. Pour approximately half of the sauce over the coleslaw and toss until it's well coated. Set aside.
- 3 Warm tortillas on a sandwich press, grill or microwave.
- 4 Heat 1 tbsp olive oil in a skillet on high heat and then add in the shrimp. Cook them for 3-4 minutes per side until pink.
- 5 To assemble, fill each tortilla with the coleslaw and shrimp, then drizzle with the extra cilantro lime sauce and additional toppings.



Whole Recipe Breakdown:
25 Servings Protein
6-8 Servings Carb
10 Servings Fat
3 Servings Veggies

