

# Cilantro-Lime Shrimp Tacos

(Lisa)

## Ingredients:

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### Tacos

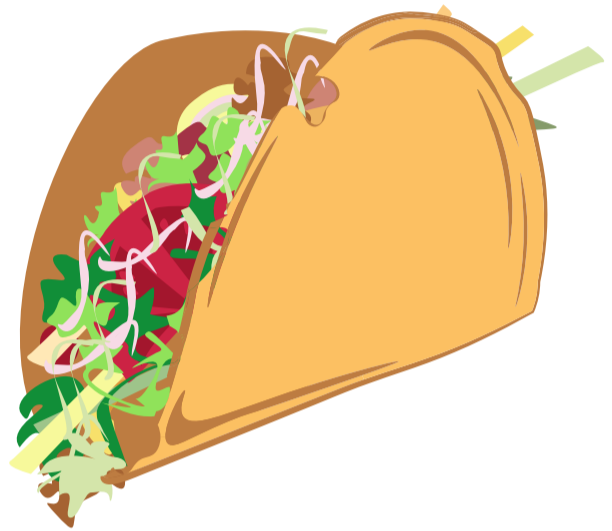
- Juice from 3 limes
- 2 tbsp freshly chopped cilantro
- 2 garlic cloves, minced
- ½ tsp cumin
- 1 tbsp olive oil
- Zest of 1 lime
- Kosher salt
- 1 lb shrimp, peeled and deveined
- 8 tortillas, warmed, for serving

### Cabbage Slaw

- 1 cup shredded green cabbage
- ¼ cup cilantro
- ¼ cup red onion, thinly sliced
- ½ avocado, thinly sliced
- Juice of 1 lime
- 1 tbsp olive oil
- Kosher salt

### Garlic-Lime Mayo

- ⅓ cup Mayonnaise
- 2 tbsp hot sauce (whatever brand you prefer)
- Zest of 1 lime
- ½ tsp garlic powder
- Kosher salt



## Directions:

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- In a large bowl, whisk together lime juice, cilantro, garlic, cumin, olive oil, lime zest, and season with salt. Add shrimp and cover with plastic wrap. Let marinate for 20 minutes in the refrigerator.
- Make slaw: In a large bowl combine all slaw ingredients. Toss gently to combine and season with salt.
- Make garlic-lime mayo: In a medium bowl, combine all ingredients. Whisk and season with salt.
- Preheat grill or grill pan to medium heat. Grill shrimp until pink and opaque, about 3 minutes per side.
- Build tacos: Add a scoop of slaw, a few shrimp, and a drizzle of the garlic/mayo to each taco. Garnish with cilantro and enjoy (with a drink)!