



Cut at the line for a 4x6 Recipe Card

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Shrimp Tacos

(Lunch, None)

Ingredients:

- 12 medium-sized shrimp (peeled, deveined, tail removed)
- 1 1/2 tsp cumin
- 1/2 tsp garlic powder
- 1/2 tsp chili powder
- 1/4 tsp cayenne
- 1/4 tsp salt
- 1/2 tsp black pepper
- 4 soft corn tortillas
- 2 tbsp extra virgin olive oil
- 2 tbsp lime juice
- Zest from one lime
- 2 cups romaine lettuce, sliced thinly
- 1 cup red onion, sliced thinly
- Sour cream (for topping)
- 1/4 cup cilantro, chopped

Directions:

Split the shrimp in half lengthways, and mix them with the dry spices; set aside. Quickly brown the corn tortillas in a dry frying pan over high heat (just long enough to darken them in spots). Heat oil over medium-high heat in a frying pan. Once oil is hot, quickly saute shrimp. After 2-3 minutes, once shrimp curls and turns pink, add the lime juice and zest, and deglaze the pan. Remove from heat immediately and build your taco as follows: lettuce, onion, shrimp, sour cream and cilantro.

Yield: 4 servings

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