

Zesty Shrimp Tacos

(yields 4 tacos)

Ingredients:

- 1½ lbs medium Shrimp, peeled & deveined
- 1 tsp ground Cumin
- 1 tsp ground Coriander
- ½ tsp Ancho Chile powder
- ¼ tsp Garlic powder
- 2 tbsp Olive Oil, divided
- 2 tsp kosher Salt, divided
- ½ tsp black Pepper, divided
- 2 cups shredded Cabbage
- ¼ cup thinly sliced red Onion (from 1 small onion)
- ¼ cup packed fresh Cilantro leaves
- ¼ tsp granulated Sugar
- 1 tbsp Lime zest, plus 3 tbsp fresh juice, divided
- 1 medium size Avocado, mashed
- ½ cup Mayonnaise
- ¼ cup Sour Cream or Greek Yogurt
- Corn or Flour Tortillas
- Sliced jalapeño, sliced radish, and hot sauce

Directions:

Preheat broiler/pan, with oven rack 6" from heat source.

Toss together shrimp, cumin, coriander, ancho powder, garlic powder, 1 tbsp of the olive oil, 1 tsp of the salt, and ¼ tsp of the pepper in a medium bowl.

Let stand 10 minutes.

Meanwhile, combine cabbage, red onion, cilantro, sugar, lime zest, 2 tbsp of the lime juice, ½ tsp of the salt, and remaining 1 tbsp oil and ¼ tsp pepper in medium bowl, and toss to coat.

Process avocado, mayonnaise, cilantro, sour cream or greek yogurt, and remaining 1 tbsp lime juice and ½ tsp salt in bowl of a food processor until smooth.

Spread shrimp in a single layer on a baking sheet, or pan.

Broil/sear in preheated/pan oven until shrimp is cooked through, 3 to 5 minutes.

Serve shrimp with slaw, avocado cilantro crema, and tortillas.

Top with jalapeño, radish, and hot sauce, if desired.