



Spicy Shrimp Tacos with Cilantro Lime Slaw

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 10 MIN

Ingredients

6 corn tortillas (6")
1 lb shrimp
1 tsp paprika
1/2 tsp garlic powder
1/4 tsp cayenne pepper
1/4 cup ranch
1 Tbsp hot sauce
1 jalapeno pepper, diced
2 cups broccoli slaw
2 Tbsp apple cider vinegar
1 Tbsp honey
1 Tbsp lime juice
guacamole, to preference
chopped cilantro, to taste

Directions

1. Chipotle Ranch: simply whisk together the ranch and hot sauce, set aside
2. Cilantro Lime Slaw: combine apple cider vinegar, honey, and lime juice; pour over cabbage/slaw mix; add diced jalapenos; marinate 2 to 24 hours
3. Season shrimp with paprika, cayenne, and garlic powder, mixing well
4. Saute shrimp (I prefer to cook with coconut oil for this recipe.)
5. Heat tortillas for 30 seconds to prevent tearing
6. Layer tacos: tortilla, guacamole, slaw, shrimp, chipotle ranch, and fresh cilantro
7. Serve immediately

You can try with tilapia or salmon instead of shrimp too!

I sometimes make the slaw simply for a healthy side item to other meals as well.