

Spicy Shrimp Tacos with Cilantro Lime Slaw

Makes 6-8 tacos

There are so many reasons why I love this recipe. The main reason being that I can be eating tacos in 15-20 minutes. As if that isn't enough, it's delicious combination of sweet and spicy with a little crunch gets me excited. Once you mix the ingredients together for the slaw, the shrimp will take less than 5 minutes to cook and within no time you will have your taste buds wondering how you were able to prepare such a meal in so little time. The slaw bursts with heat, acidity and a little sweetest, while the shrimp gives you that little crunch, then you top it off with a creamy ranch and fresh cilantro for a perfect taco.



Ranch dressing	1/2 cup
Hot Sauce	2-3 teaspoon
Jalapeño pepper, seeded, finely chopped	1/2-1
Juice of Lime	2
Zest of Lime	1
Apple cider vinegar	3-4 tablespoon
Honey, good quality	2-3 tablespoon
Kosher salt	1/2 teaspoon
Black pepper	1/8 teaspoon
Shredded/chopped cabbage	about 2 cups
Fresh chopped cilantro	to taste as needed
Shrimp, (50/60 count, peeled and deveined)	1 pound
Taco/Fajita seasoning, low sodium	1 tablespoon or as desired
Avocado oil	1 tablespoon
Fresh chopped cilantro	to taste as needed
Flour or corn tortillas	6-8

1. Prepare the Spicy Ranch: Simply whisk together the hot sauce and ranch dressing, set aside. For a spicier sauce, add extra hot sauce to taste.
2. **Prepare the Cilantro Lime Slaw:** Combine the chopped jalapeño, lime juice, zest, apple cider vinegar, honey, salt, and pepper. Toss together with the cabbage and add as much cilantro as you desire. Taste, adjust seasoning, jalapeño and honey and set aside, until needed.
3. Dry the shrimp with paper towel and dust with fajita/taco seasoning, coating well.
4. In a non-stick pan, over a medium high heat, grill the tortillas about 1 minute of each side and place on a plate and cover with a slightly damp paper towel until all the tortillas are ready, then set aside and immediately or at the same time cook your shrimp.
5. Heat a large skillet over a medium-high heat with oil and add 1/2 of your shrimp. Cook for about 3 minutes until the shrimp start to curl slightly, tossing frequently. Remove from heat and set aside and cook the rest of the shrimp
6. **Assemble the tacos:** Place the tortillas on your plates, topped with dressed slaw, shrimp, sriracha ranch and top with cilantro if desired.