

Shrimp Tacos with Cilantro Slaw



Servings:

8 servings

Prep Time:

15 minutes

Cook Time:

15 minutes

Ingredients

- ¼ cup **Olive Oil**
- ¼ cup **Water**
- ½ cup **Scallions**, chopped
- ½ cup **Fresh Cilantro**, chopped
- 3 tsp **Garlic**, minced
- ¼ tsp **Salt**
- 2 ea **Limes**, juiced
- ¾ cup **Greek Yogurt**
- 1 lb **Shrimp**, peeled and deveined
- 3 tsp **Shrimp Seasoning**
- 3 cups **Shredded Cabbage**
- 8 ea **Corn Tortillas**
- 1 ea **Avocado**, sliced
- ¼ cup **Shredded Cheddar Cheese**
- Optional **Lime Wedge &**

Method of Preparation

Step 1

Add oil to a pan over medium high heat.

Add shrimp and sprinkle with seasoning.

Step 2

Saute for 5-8 minutes, flipping halfway through cooking.

Remove from heat and set aside.

Step 3

Add water, oil, scallions, cilantro, garlic and lime juice to a food processor. Blend for approximately 1 minute.

Step 4

Add greek yogurt and mix until well combined.

Step 5

Add approximately ½ cup of sauce to a bowl with the shredded cabbage. Mix well.

Step 6

Build tacos as follows: slaw mix, shrimp, cheese, avocado & drizzle of sauce.

Cilantro for Garnish

Optional: Garnish with cilantro and a lime wedge.

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