



# Spicy Shrimp Tacos

## INGREDIENTS

### Shrimp Seasoning

3 tablespoons chipotle chile powder  
3 tablespoons paprika  
2 tablespoons ground cumin  
2 tablespoons garlic powder

### Shrimp and Tacos

4 tablespoons extra-virgin olive oil, divided  
1 pound large shrimp, peeled and deveined  
1 tablespoon shrimp seasoning  
1/8 teaspoon salt  
1 1/2 cups thinly sliced red cabbage  
2 tablespoons chopped fresh cilantro  
2 tablespoons lime juice  
8 6-inch corn tortillas, warmed  
1 avocado, sliced  
1/2 cup pico de gallo

## PREPARATION

To prepare shrimp seasoning, stir chile powder, paprika, cumin and garlic powder together in a small bowl.

To prepare shrimp and tacos, heat 2 tablespoons oil in a large skillet over high heat. Sprinkle shrimp evenly with shrimp seasoning and salt. Add the shrimp to the pan; cook, stirring often, until opaque, 3 to 4 minutes. Transfer to a plate.

Toss cabbage, cilantro, lime juice and the remaining 2 tablespoons oil in a medium bowl until combined. Divide the shrimp among warm tortillas. Top with cabbage mixture, avocado and pico de gallo.

**SERVES 4**

**ACTIVE TIME 20M**

**TOTAL TIME 20M**

## NUTRITION FACTS

Calories	421
Total Fat	24g
Saturated Fat	3g
Monounsaturated Fat	N/A
Cholesterol	143mg
Sodium	883mg
Carbohydrates	36g
Dietary Fiber	7g
Total Sugars	4g
Added Sugars	N/A
Protein	20g
Potassium	554mg



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