



# SPICY SHRIMP TACOS

*Fresh shrimp sautéed in a perfect blend of spices topped with cilantro lime sauce and zesty mango salsa.*

---

## INGREDIENTS

*Prep Time: 15 hour*  
*Cook Time: 6 minutes*  
*Servings: 4*

For the salsa:

1 ripe firm mango peeled, pitted and diced  
1 small red onion peeled and diced  
1 jalapeño seeded and diced  
1/2 red pepper diced  
1/4 cup fresh cilantro finely chopped  
the juice of 1 lime  
salt and pepper to taste

For the shrimp:

1/2 tablespoon olive oil  
1 lb shrimp peeled, deveined and tails removed  
1 teaspoon chili powder  
1 teaspoon paprika  
1/4 teaspoon cayenne pepper  
salt to taste

For the cilantro lime sauce:

1/2 cup plain Greek yogurt  
1/4 cup fresh cilantro, chopped  
1 tablespoon lime juice  
1/2 teaspoon minced garlic

8 small corn tortilla  
1 cup shredded red cabbage  
Lime wedges

## DIRECTIONS

1. Prepare the mango salsa: combine all the ingredients in a bowl, cover the bowl and place it in the fridge.

2. Cook the shrimp: heat the olive oil in a a large skillet over medium high heat. Season both sides of the shrimp with chili powder, paprika, cayenne pepper, and salt. Add the shrimp to the hot pan and sauté for 5-6 minutes, flipping occasionally, until the shrimp are pink and cooked through.

3. Prepare the cilantro lime sauce: blend all the ingredients in a food processor until your desired consistency is reached. Add a little water if needed.

4. Assemble the tacos: warm the tortillas. Spread a spoonful of cilantro lime sauce on the tortilla, add a handful of shredded red cabbage and place the shrimp on top of the cabbage. Top with the mango salsa, drizzle more sauce over the whole thing and serve.

\*\*\*Recipe is owned by aseasyasapplepie.com.