

☺ Steak & Shrimp tacos W/ creamy lime avocado sauce

Ingredients

20 medium shrimp peeled and deveined

2 tablespoons olive oil

1 teaspoon

1/2 teaspoon ground cumin

1/4 teaspoon onion or garlic powder optional

1/4 teaspoon black pepper optional

1/4 teaspoon kosher salt

Cilantro Lime Slaw

2 cups cabbage shredded

1/4 cup red onion thinly sliced

1/4 cup cilantro minced

1/2 jalapeno, seeded optional

1 tablespoon olive oil

1 tablespoon honey

2 tablespoons lime
juice

salt and pepper to taste

Creamy Sriracha sauce

1/4 cup ranch dressing or sour-cream or greek Yogurt

1 tablespoon

6 small corn or flour tortillas

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Instructions

To cook the Shrimp:

Combine shrimp, oil, and spices in a medium bowl or ziplock bag. Use right away OR cover and refrigerate for at least 10 minutes or up to 48 hours. Heat a large heavy-duty or cast iron skillet on high heat for 2 minutes. Add a teaspoon of oil to the pan and shrimp. Cook shrimp until pink and cooked through, about 4-5 minutes.

To make the Slaw

Combine all the ingredients in a large bowl until mixed through. Use right away or cover with plastic wrap and place in the fridge for up to 24 hours.

To make creamy Sriracha Sauce

Whisk sriracha and ranch or sour-cream or mayo in a small bowl. Taste and add more sriracha if desired.

To assemble:

Grill tortillas on the stovetop over the flame until lightly charred (this step is optional). Top each tortilla with 4-5 pieces of shrimp and some slaw. Drizzle with sriracha sauce. Serve with lime wedges on the side.

Enjoy!!