

# Tracye's "Rush" Shrimp Tacos

## Ingredients

### For the Shrimp Tacos:

- 1 pound large or jumbo shrimp *peeled, deveined, and tails off.*
- 1 tablespoon extra-virgin olive oil - divided in half.
- 1 teaspoon chili powder
- 1 teaspoon ground chipotle chili
- 1 teaspoon ground cumin
- 1/2 teaspoon kosher salt
- 6 to 8 corn or flour tortillas
- Optional garnishes: avocados, cilantro, sour cream (or Greek yogurt), lime wedges

### For the Slaw and Shrimp Taco Sauce:

- 1 cup nonfat plain Greek yogurt (you may use sour cream)
- 2 tablespoons extra-virgin olive oil
- 1 clove garlic, mince
- 1/2 small jalapeno (remove seeds and membranes)
- 1/4 cup tightly packed fresh cilantro leaves (chopped)
- 1/4 teaspoon kosher salt
- 2 teaspoons Lime zest
- 3 tablespoons Lime juice
- 2 cups shredded cabbage (may be green or red or both). You may also use a slaw mix

## Instructions

- Rinse and pat the shrimp dry, then transfer to a large mixing bowl. Drizzle with 1/2 tablespoon olive oil and sprinkle with the chili powder, chipotle chili, cumin, and salt. Toss to coat evenly. Let rest while you prepare the shrimp taco sauce and slaw.
- Prepare the sauce and slaw: In a food processor fitted with a steel blade, process the Greek yogurt, olive oil, garlic, jalapeno, cilantro, salt, lime zest, and lime juice. Taste and adjust seasonings as desired. Place the cabbage in a mixing bowl and toss with about 1/2 cup of the sauce. Add more sauce if you desire a creamier slaw, then reserve the rest of the sauce for serving.
- Cook the shrimp: In a large nonstick skillet over medium high, heat the remaining 1/2 tablespoon olive oil. Add the shrimp and sauté just until the shrimp is cooked through and no longer translucent in the center, about 4 minutes. Do not overcook! Transfer the shrimp immediately to a plate.
- Warm the tortillas on the grill and assemble the tacos.

**To serve**, fill the tortillas with shrimp, generously with the slaw, extra sauce, a quick squeeze of lime and chow down!