

Shrimp Tacos with Cilantro-Lime Slaw

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Active Time:	Total Time:	Yield:
15 Mins	20 Mins	Serves 4 (serving size: 2 tacos each)

By **ROBBY MELVIN**

MYRECIPES

These easy shrimp tacos are apt to become one of your favorite weeknight dinner go-to's. They're ridiculously fast, they're easily adapted to suit picky palates, and wow, *TACO* bout flavor. A few pantry spices and about five minutes under the broiler are all it takes to transform raw shrimp into a dynamite taco filling. We add bright crunch with a fresh and zesty cabbage slaw, featuring lime and cilantro, and an element of richness with a simple avocado crema. Of course, feel free to top your shrimp tacos however you choose! You can skip the slaw and opt for shredded lettuce and radishes for a vibrant crispy bite. Or layer on sliced avocado in place of the crema. This is your taco night, after all—do what feels right. And yes, that means that both corn or flour tortillas will work perfectly well here; just be sure to warm them up a bit before layering on your shrimp and toppings.

Ingredients

- 1 1/2 pounds medium peeled, deveined raw shrimp
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1/2 teaspoon ancho chile powder
- 1/4 teaspoon garlic powder
- 2 tablespoons olive oil, divided
- 2 teaspoons kosher salt, divided

How to Make It

- Step 1** Preheat broiler with oven rack 6 inches from heat source. Toss together shrimp, cumin, coriander, ancho powder, garlic powder, 1 tablespoon of the olive oil, 1 teaspoon of the salt, and 1/4 teaspoon of the pepper in a medium bowl. Let stand 10 minutes.
- Step 2** Meanwhile, combine cabbage, red onion, cilantro, sugar, lime zest, 2 tablespoons of the lime juice, 1/2 teaspoon of the salt, and remaining 1 tablespoon oil and 1/4 teaspoon pepper in medium bowl, and toss to coat.

1/2 teaspoon black pepper, divided

2 cups shredded cabbage

1/4 cup thinly sliced red onion (from 1 small onion)

1/4 cup packed fresh cilantro leaves

1/4 teaspoon granulated sugar

1 tablespoon lime zest, plus 3 Tbsp. fresh juice, divided (from 2 limes)

1 medium size avocado, mashed

1/2 cup mayonnaise

1/4 cup sour cream

Corn or flour tortillas

Sliced jalapeño, sliced radish, and hot sauce

Step 3 Process avocado, mayonnaise, sour cream, and remaining 1 tablespoon lime juice and 1/2 teaspoon salt in bowl of a food processor until smooth.

Step 4 Spread shrimp in a single layer on a baking sheet. Broil in preheated oven until shrimp is cooked through, 3 to 5 minutes. Serve shrimp with slaw, avocado crema, and tortillas. Top with jalapeño, radish, and hot sauce, if desired.