

## Shrimp Tacos

Servings: 2

Slightly adapted from

<http://www.dinnervine.com/2012/04/mi-camaron-es-su-camaron/>

### Ingredients

1/2 lb shrimp (peeled and deveined on both sides)

Pre-shredded coleslaw mix

Shredded cheese

1 tablespoon plain Greek yogurt

1/4 teaspoon paprika

1/8 teaspoon cayenne pepper

Lime juice

1 tablespoon chopped seeded jalapeño

Salsa

Tortillas

Olive oil

Salt

Pepper

1 avocado, chopped

### Preparation

1) Place shrimp in a bowl. Add 1/2 tablespoon olive oil, 1 tablespoon lime juice and 1 tablespoon of salsa. Mix shrimp in marinade & let sit for about 15 min.

2) Add shrimp to a slightly warmed skillet and cook with all marinade juices on medium-low, until they turn pink.

3) Make Lime Slaw: Add 1/2 cup of slaw mixture to a bowl. Mix in 2 tablespoons lime juice, 1/2 tablespoon salsa, 1 tablespoon plain Greek yogurt, 1 tablespoon chopped jalapeno, 1/4 teaspoon paprika, 1/8 teaspoon cayenne pepper, 1/8 teaspoon salt and 1/8 teaspoon pepper. Toss well and set aside or chill until you assemble tacos.

4) To the tortillas, add shrimp, slaw mixture, salsa, and avocado. Serve and enjoy!