

Tex-Mex Grilled Shrimp Tacos

Yield: 4 to 6 Servings Author: [Deep South Dish](#)

Highly seasoned grilled shrimp served on grilled fresh corn tortillas with salsa fresca, onion, cilantro and fresh lime.

INGREDIENTS

For the Seasoning:

- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly cracked black pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano

For the Salsa:

- 1 cup chopped tomato
- 1 green onion, sliced chopped
- 1 teaspoon minced garlic
- 1/8 cup pickled sliced jalapeno, chopped
- 2 tablespoons chopped cilantro
- Juice from 1/2 lime
- 1 tablespoon olive oil
- Pinch kosher salt

For the Tacos:

- 1 pound raw (51/70 count) Wild American shrimp (preferably Gulf), peeled and deveined
- 6 to 8 corn tortillas

- Extra virgin olive oil
- 1/2 cup chopped Vidalia or other sweet onion
- 1 bunch cilantro, chopped
- Lime wedges

INSTRUCTIONS

1. Whisk together the seasonings and toss with shrimp to coat well. Set aside for 30 minutes.
2. Combine all of the salsa ingredients until well mixed; set aside.
3. For an indoor tabletop grill, preheat to high and set time to 15 minutes.
4. Spray both sides of tortillas with cooking oil. Grill tortilla 30 to 45 seconds, or until it begins to char; turn and grill other side 10 to 15 seconds, remove and set aside. Cover loosely with a clean kitchen towel to keep warm.
5. Add shrimp to grill in one layer and in batches if necessary; cook for 5 minutes, turning or tossing halfway.
6. Prepare tacos by spooning salsa evenly among warmed tortillas, top with shrimp, onions and cilantro. Serve with wedges of lime.

NOTES

May dress with a more traditional American style taco with lettuce, tomato and cheese if preferred.