

Chipolte Shrimp Tacos with Avocado Salsa Verde

Ingredients

Avocado Salsa

- 1 small onion, quartered
- 1 jalapeño pepper, seeded and peeled
- 1 garlic clove, smashed
- 4 medium tomatillos, husked, rinsed and coarsely chopped
- ½ avocado
- ½ tsp salt

Shrimp

- 1 tbsp olive oil
- 1 tsp chipotle or chilli powder
- 1 lbs, ~20 medium shrimp (~20, peeled and deveined)
- 8 corn tortillas
- 3 sprigs cilantro for garnish
- 2 limes cut into wedges, squeeze juice on taco



Making it:

1. Put onion, garlic, jalapeño in food processor or chop finely. Add tomatillos, avocado, and salt, pulse or chop chunky. Transfer in bowl and stir in cilantro.
2. Heat stovetop or outdoor grill to medium high.
3. Mix olive oil, chipotle or chilli powder, salt in large bowl. Add shrimp and toss to coat. Lightly sauté or grill shrimp until cooked thoroughly (pink).
4. Grill or dry fry tortillas until slightly charred and pliable, ~20 sec. per side. Alternatively wrap in paper towel and heat in microwave.
5. Layer salsa, shrimp o tortilla, squeeze fresh lime juice. Fold over and eat.

Tips and Hints:

- Pre-cooked, deveined shrimp to shorten the preparation time.
- If frozen thaw packaged shrimp in cold water in sink.
- Option to add other vegetables such as lettuce or bell peppers.

NUTRITION FACTS

Servings: 4
Serving Size: 2 tortillas

Total Calories	182
Carbohydrate	14 g
Total Fat	1 g
Protein	9 g
Fiber	8 g

Prep Time: 30
Cook Time: 10
Total Time: 40