

Shrimp Tacos with Adobo Sauce

Shrimp:

Mince Garlic Cloves... they were placed outside of the thermal insert.

In a bag or bowl add 1 tablespoon of olive oil, the spice mix, minced garlic, and shrimp. Mix it all up so it coats the shrimp. Place in the refrigerator for 15 minutes

Spice Mix Ingredients: Chili Powder, Salt, Cumin

Slaw:

While the shrimp is marinating shred your purple cabbage. Add the zest and juice of a lime (if you have 4 servings, use 2 limes) and add a little salt and stir it all up.

Shrimp:

Heat a skillet to medium/high and add the shrimp and garlic that has been marinating. Cook the shrimp on one side for about 3 minutes then turn them to the other side and cook them for about 3 minutes. When they are cooked through, they will be a pretty pink color.

Tortillas:

You will want to heat the tortillas. I like to fry mine in some olive oil. Heat the olive oil in a skillet on high heat. Place in the tortilla and cook on each side for about 1 minute.

Take them out and put them on a paper towel.

Plate:

Put 4 tortillas on a plate and place a few shrimp on each taco. Then top the shrimp with the slaw, the sour cream adobo sauce.

Adobo Sauce Ingredients: Adobe Chili's in Adobo Sauce and sour cream.