

# shrimp tacos with lime slaw

## you'll need:

**1 pound** fresh or frozen medium shrimp, peeled and deveined  
**1 tablespoon** olive oil  
**3 cloves** garlic, minced  
**1 teaspoon** ground cumin  
**1/2 teaspoon** chili powder  
**1/2 teaspoon** salt  
**1 lime**  
**3 cups** shredded red cabbage  
**1/2 cup** sour cream  
**12 6-inch** corn tortillas  
**1 teaspoon** finely chopped canned chipotle pepper in adobo sauce  
Fresh cilantro (optional)  
Lime wedges (optional)



## directions

**thaw** shrimp, if frozen. Rinse shrimp; pat dry. In a resealable plastic bag combine olive oil, garlic, cumin, chili powder, and 1/4 tsp. salt; add shrimp. Seal bag and turn to coat shrimp; chill 30 minutes.

**finely shred** peel from lime; juice lime. For lime slaw, in a large bowl combine the lime peel, lime juice, cabbage, and remaining 1/4 tsp. salt; set aside. In a small bowl combine sour cream and chipotle pepper; set aside. Wrap tortillas in foil.

**thread shrimp** on 10-inch metal skewers.\* On a covered grill, grill tortilla packet directly over medium heat for 5 minutes; turning once. Add shrimp to grill; cook 5 to 8 minutes or until opaque, turning halfway through grilling. Remove tortilla packet from grill. Remove shrimp from skewers.

**to serve**, spread tortillas with sour cream mixture. Top with lime slaw and shrimp. Sprinkle with cilantro and pass lime wedges, if desired.

## tips from the test kitchen

**\*if using** wooden skewers, soak in water 30 minutes before using.



start to finish:  
36 minutes

6

number of  
servings



serving size:  
2 tacos