

Recipe Name : Shrimp Tacos + Avacado Salsa

Serves : 3-4

From : Dobe Farm
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Cook Time : 30 mins

Ingredients

2 ripe avacados (chopped)
1/2 cup finely diced red onions
1 jalapeno (seeded + chopped)
1 tbsp of chopped cilantro
2 tbsp of lime juice
1 tbsp of olive oil
2 garlic cloves (minced)
Salt + pepper (just a little bit)

1 tbsp olive oil
1/2 tsp chili pepper
1/2 tsp cumin
1/4 salt
2 garlic cloves (minced)
1 tsp. lime juice

Feta cheese (as much as you like)
1 bag of Wegman's Rainbow Slaw
8 shells (we like taco boats)

Direction

1. In a medium bowl combine all the "Salsa" ingredients. Add a little salt + pepper (based on preference). Place in fridge.
2. Combine all the "Marinade" ingredients in a large bowl. Then add deveined + no tail shrimp to the bowl + mix. Let sit for about 20m in fridge.
3. Over medium heat warm up frying pan or skillet. Add Olive Oil or 1/2 tbs. of butter. Pan sear shrimp. 1-2 m on each side. (Can grill the shrimp also)
4. Remove shrimp from stove top + pan
5. Cut shrimp into halves or thirds
6. Warm taco shells / taco boats as directed on container
7. Slather Salsa on bottom (as much as desired)
8. Add Shrimp
9. Add handful of Rainbow Slaw
10. Add tbs. -ish of feta
11. Enjoy!

Notes :