

# CILANTRO LIME SHRIMP TACOS



## TIPS

- For a spicier taco, add a pinch of cayenne pepper to the shrimp mixture.
- Serve with your favorite toppings, such as sour cream, black beans, or rice.
- Leftover shrimp can be stored in an airtight container in the refrigerator for up to 3 days.

Recipe compliments of 

## INGREDIENTS

- 1 pound shrimp, peeled and de-veined
- 1 tbsp olive oil
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/4 tsp chili powder
- 1/4 tsp cumin
- 1/4 cup lime juice
- 1/4 cup chopped cilantro
- 1/4 cup shredded cheddar cheese
- 12 taco shells
- Shredded lettuce
- Salsa
- Guacamole

## DIRECTIONS

1. Preheat oven to 400 degrees.
2. In a large bowl, combine shrimp, olive oil, salt, pepper, garlic powder, onion powder, chili powder, and cumin. Toss to coat.
3. Spread shrimp in a single layer on a baking sheet.
4. Bake in preheated oven for 10-12 minutes, or until shrimp are cooked through.
5. While shrimp are cooking, combine lime juice, cilantro, and cheese in a small bowl.
6. To assemble tacos, place a cooked shrimp in each taco shell. Top with shredded lettuce, salsa, guacamole, and lime cilantro sauce.
7. Serve immediately.

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