

## **Shrimp Soft Tacos**

(makes 8 tacos)

8 small/medium flour tortillas (warmed, 20 seconds per 2 tortillas, in microwave)



### *Shrimp filling:*

48 medium shrimp – raw, peeled, deveined, tails off (enough for 6 shrimp per taco)

1 Tablespoon of chili powder

Juice of half a fresh lemon (or 1 Tablespoon of bottled lemon juice)

Garlic salt and ground black pepper, to taste (use VERY little salt, if any; chili powder has a lot of flavor)

2 Tablespoons vegetable or olive oil

Heat oil in wok until hot, add shrimp, chili powder, salt and pepper. Sauté about 3 minutes. Add lemon or lime juice. Sauté about 1-2 minutes more, just until all shrimp turn pink. Do not overcook shrimp or let them get as hard as they are for shrimp cocktail. Serve in tortillas, with desired fillings.

### *Other filling ingredients:*

Shredded red cabbage

Shredded lettuce

Tomatillo mixture

Guacamole (optional)

Sour cream (optional)

### *Tomatillo mixture:*

8 diced tomatillos (raw)

¼ cup diced red onion

¼ cup chopped fresh cilantro (or 1 Tablespoon fresh cilantro paste)

Pinch of crushed red pepper (or 1 finely chopped jalapeno pepper)

Garlic salt and pepper to taste

### *Fresh Guacamole:*

4 avocados, peeled and roughly mashed with a fork

Juice of half a fresh lemon or lime (or 1 tablespoon of bottled lemon or lime juice)

⅓ cup of finely diced red onion

Garlic salt and pepper to taste

Mix all ingredients well with fork and serve

Place 6 shrimp in each tortilla and add whichever ingredients you wish (or allow guests to add their own toppings).