

Shrimp Tacos with Avocado Tomatillo Salsa

This shrimp taco recipe makes a delicious and fun meal! The salsa makes it very refreshing with a spicy kick. It is a great summertime meal. Enjoy!

Submitted by **McCrazy**

Prep Time: 25 mins

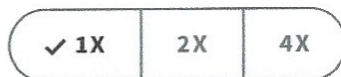
Cook Time: 5 mins

Total Time: 30 mins

Servings: 6

Yield: 6 servings

Ingredients



Original recipe (1X) yields 6 servings

Avocado Tomatillo Salsa:

- 1 avocado - peeled, pitted and diced
- ½ white onion, chopped
- 4 fresh tomatillos, husks removed
- 1 jalapeno pepper, seeded and minced
- ¼ cup chopped fresh cilantro
- 2 cloves garlic, finely chopped
- 1 ½ teaspoons salt

Tacos:

- 1 pound uncooked medium shrimp, peeled and deveined
- 1 teaspoon chili powder
- 1 teaspoon salt
- 1 tablespoon olive oil
- 12 (6 inch) corn tortillas

1 cup shredded cabbage

2 limes

Directions

Step 1

Place avocado, onion, tomatillos, jalapeno pepper, cilantro, garlic, and salt in the bowl of a food processor. Pulse until small chunks remain.

Step 2

Fill resealable plastic bag with shrimp, chili powder, and salt; shake to coat.

Step 3

Heat olive oil in a skillet over medium heat. Add shrimp and cook until pink and opaque, 2 to 3 minutes.

Step 4

Divide salsa, shrimp, and cabbage evenly to fill tortillas. Squeeze lime juice onto each taco.

Nutrition Facts

Per serving: 260 calories; total fat 9g; saturated fat 2g; cholesterol 115mg; sodium 1136mg; total carbohydrate 30g; dietary fiber 7g; total sugars 2g; protein 17g; vitamin c 19mg; calcium 88mg; iron 3mg ; potassium 442mg