

Shrimp Tacos

Serves 8

Ingredients:

Shrimp	650g
Vegetable oil	2 TBSP
Mexican tomato sauce or enchilada sauce	150g
Ground cumin	½ tsp
Butter	1 TBSP

Slaw:

Coleslaw mix (store bought)	350g
Cilantro, chopped	1 bunch
Dressing	1 cup

Corn Tortilla (hard or soft) 16

Avocado slices 2

Lime 2

Sour cream

Method:

1. Mix slaw salad: empty coleslaw mix in a large bowl, pour in dressing and toss well.
2. Prepare shrimps by rinsing under cold water, remove tails and pat dry.
3. Heat oil in frying pan and cook shrimp over medium high heat, Do NOT crowd the pan with shrimps. Cook for 2 minutes per side and pour in enchilada sauce and cumin, cook for another minute, add butter and remove from the pan.
4. Warm up tortillas and place in slaw mix, shrimps on top. Garnish with avocado and lime juice. Serve with sour cream.
5. Add jalapeno peppers if desired.

