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# Shrimp Tacos

*Deb Kissane*

*Nettles Island Cooking in Paradise - 2014*

**1 pound medium shrimp, shelled and deveined**  
**2 tablespoons taco seasoning mix**  
**3 cloves garlic, minced**  
**3 tablespoons lime juice**  
**2 tablespoons vegetable oil**  
**1 ripe avocado, pitted, peeled and diced**  
**12 taco shells**  
**2 cups lettuce, shredded**  
**1 medium tomato, chopped**  
**3/4 cup salsa**  
**1 cup cheese, shredded**

In a bowl, combine the shrimp, taco seasoning, garlic and two tablespoons of lime juice. Toss to coat.

Heat oil in a skillet over medium heat. Add the shrimp mixture. Cook and stir for 4 minutes or until the shrimp turn pink. Remove the shrimp from the skillet. Set aside.

Cook the remaining juice in the skillet for 4 minutes or until thickened, stirring occasionally. Return the shrimp to the pan and coat with juices. Remove from the heat.

In a small bowl, toss the avocado with the remaining lime juice.

Spoon the shrimp mixture into the taco shells. Top with lettuce, avocado and tomato.

Serve with salsa and cheese.

## **Sandwiches, Seafood**

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*Per Serving (excluding unknown items): 1612 Calories; 72g Fat (39.9% calories from fat); 109g Protein; 136g Carbohydrate; 19g Dietary Fiber; 690mg Cholesterol; 2518mg Sodium. Exchanges: 6 Grain(Starch); 13 Lean Meat; 4 1/2 Vegetable; 1/2 Fruit; 13 Fat; 0 Other Carbohydrates.*