

# Lime Shrimp Tacos

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## Ingredients

	Marinade:
1 1/2 cups	Fresh lime juice (about 6 limes)
2 T	Lime zest
1 cup	Olive oil
1/2 cup	Onion, diced
1/2 to 1 full	Jalapeño pepper, diced
1/2 cup	Fresh chopped cilantro
1 T	Fresh chopped garlic
1 1/2 T	Cumin
3 lb.	26-30 count Shrimp, raw, peeled, tails off
	Flour tortillas
	Cabbage or carrot slaw
	Pickled red onion
	Avocado, diced
	Queso Fresco

## Method

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1. Thaw shrimp. Peel and remove tails if needed.
2. Combine marinade ingredients. Adjust jalapeño pepper for desired heat.
3. Place shrimp in marinade and chill 2-3 hours.
4. Preheat a cast iron skillet on grill or stove.
5. Sauté shrimp with marinade in batches until they begin to turn pink and are cooked through.
6. Place sautéed shrimp on a serving table with the fixings:
  - Flour tortillas (warm slightly on grill)
  - Favorite slaw
  - Pickled red onion
  - Diced Avocado
  - Queso Fresco

We served Lime Shrimp Tacos, Spanish Rice, and chips with homemade Queso Dip to 10 people. There was not a shrimp left!

## Food Safety Reminders



Wash hands with soap and water before starting.  
Wash anything that touches raw meat or eggs.  
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.  
Wear gloves when handling ready to eat foods.  
Follow proper cook-to and holding temperatures.

## Notes

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