



# Cilantro-Lime Shrimp Tacos

Jean Trebek's Reliable Recipes  
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With summer fast approaching, here's a recipe that you'll really want to try...Cilantro-Lime Shrimp Tacos!  
They are absolutely delicious, fast and easy.

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## Cilantro-Lime shrimp Tacos

### **INGREDIENTS:**

#### **For the Tacos:**

Zest of 1 lime

Juice of 3 limes

2 tbsp. freshly chopped cilantro, plus more for garnish

2 garlic cloves, minced

1/2 tsp cumin

2 tbsp olive oil

Salt to taste

1 pound raw shrimp, peeled and deveined

8 small tortillas, warmed for serving

1 avocado, cut into small cubes

### **For the Cabbage Slaw:**

1 cup shredded green cabbage  
1/4 cup cilantro, chopped  
1/4 red onion, thinly sliced  
Juice of 1 lime  
2 tbsp olive oil  
Salt to taste

### **For the Garlic-Lime Mayo:**

1/3 cup mayonnaise  
2 tbsp hot sauce  
1/2 tsp. garlic powder  
Salt to taste

### **DIRECTIONS:**

In a large bowl, whisk together lime juice, cilantro, garlic, cumin, olive oil, lime zest and season with salt.

Add shrimp and cover with plastic wrap.

Let marinate 20 minutes in refrigerator.

Make slaw: in a large bowl, combine all slaw ingredients. Toss gently to combine and season with salt.

Make garlic-lime mayo: in a medium bowl, combine all ingredients. Whisk and season with salt.

Preheat grill or grill pan to medium heat. Grill shrimp until pink and opaque, about 3 minutes per side.

Build tacos: start with your warmed 6 inch flour tortilla, add a scoop of slaw, 4-5 shrimps, and a drizzle of the garlic-lime mayo to each taco.

Garnish with cilantro and avocado, then serve.

Serves 4

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