

# Shrimp Tacos with Spicy Mango Salsa

Servings: 4

Prep Time: 25 minutes

Cook Time: 8 minutes

## Ingredients:

1-pound peeled, deveined shrimp thawed and rinsed well

12 small flour tortillas

1 large ripe avocado

2 cups shredded green cabbage

## Marinade:

2 tablespoons olive oil

2 tablespoons fresh lemon juice

½ teaspoon chili powder

½ teaspoon cumin

½ teaspoon red chili flakes

½ teaspoon garlic powder

¼ teaspoon salt

## Mango salsa:

1 ripe mango peeled and diced

2 tablespoons chopped cilantro

1 tablespoon fresh lemon juice

1 jalapeno, seeded and diced

½ large red bell pepper, seeded and diced

¼ cup diced red onion

½ teaspoon salt

1. In a small glass bowl whisk to combine olive oil, 2 tablespoons lemon juice, chili powder, cumin, red chili flakes, garlic powder and salt. Toss the thawed shrimp and set aside.
2. In a small glass bowl combine mango, cilantro, 1 tablespoon lemon juice, jalapeno, red bell pepper, red onion and ¼ teaspoon salt.
3. Drain or strain shrimp to remove moisture. Heat 1 tablespoon olive oil in nonstick pan. When pan hot but not smoking place shrimp in one even layer to bottom of pan. Turn once and cook until opaque about 6-8 minutes.
4. While shrimp are cooking warm tortillas over open flame or stove top.
5. Serve tacos a la carte with chopped avocado and shredded cabbage