

Spicy Garlic Shrimp Tacos

These spicy garlic shrimp tacos are a delightful blend of flavors, perfect for a quick and satisfying meal. With a zesty lime crema and fresh toppings, they will excite your taste buds and add a kick to your dinner table.



Main Dish

15 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 100g shrimp, peeled and deveined
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1/2 teaspoon chili powder
- 1/4 teaspoon paprika
- Salt and pepper to taste
- 1 small tortilla
- 2 tablespoons cabbage, shredded
- 1 tablespoon cilantro, chopped
- 1 tablespoon lime crema (or sour cream)
- Lime wedges for serving

Steps

- 1 In a bowl, toss the shrimp with olive oil, garlic, chili powder, paprika, salt, and pepper.
- 2 Heat a pan over medium-high heat. Add the shrimp and cook for 2-3 minutes on each side until pink and cooked through.
- 3 Warm the tortilla in the same pan for about 30 seconds on each side.
- 4 Assemble the taco by placing the cooked shrimp on the tortilla, topped with shredded cabbage, cilantro, and a drizzle of lime crema.
- 5 Serve with lime wedges on the side.