

Spicy Garlic Shrimp Tacos

These zesty shrimp tacos are packed with flavor, featuring a spicy garlic marinade that elevates the taste. Perfect for a quick yet satisfying meal, they are topped with fresh avocado and a crunchy slaw.



Main Dish

20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 150g shrimp, peeled and deveined
- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1 teaspoon chili powder
- 1/2 teaspoon paprika
- Salt and pepper to taste
- 2 small corn tortillas
- 1/4 avocado, sliced
- 1/4 cup cabbage, shredded
- 1 tablespoon lime juice
- Fresh cilantro for garnish

Steps

- 1 In a bowl, combine olive oil, minced garlic, chili powder, paprika, salt, and pepper.
- 2 Add shrimp to the marinade, tossing to coat, and let it sit for 10 minutes.
- 3 Heat a skillet over medium-high heat, then add the marinated shrimp and cook for 2-3 minutes on each side until pink and opaque.
- 4 Warm the corn tortillas in a dry pan for about 30 seconds on each side.
- 5 Assemble the tacos by placing shrimp on the tortillas, topping with avocado slices, shredded cabbage, a squeeze of lime juice, and fresh cilantro.
- 6 Serve immediately and enjoy your delicious tacos!