

Spicy Garlic Shrimp Tacos

These Spicy Garlic Shrimp Tacos are a burst of flavor, combining succulent shrimp with a zesty garlic-lime marinade.

Wrapped in warm tortillas and topped with fresh avocado and cilantro, they make for a perfect quick meal.



Main Dish

20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 150g shrimp, peeled and deveined
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- Juice of 1 lime
- 2 small corn tortillas
- 1/4 avocado, sliced
- Fresh cilantro, for garnish
- Salt and pepper to taste

Steps

- 1 In a bowl, combine shrimp, olive oil, minced garlic, chili powder, cumin, lime juice, salt, and pepper. Marinate for 15 minutes.
- 2 Heat a skillet over medium-high heat and cook the marinated shrimp for about 2-3 minutes on each side until they are pink and cooked through.
- 3 Warm the corn tortillas in a separate pan or microwave.
- 4 Assemble the tacos by placing shrimp on the tortillas, adding avocado slices, and garnishing with fresh cilantro.
- 5 Serve immediately and enjoy your flavorful meal!