FRESH & COOL

Shrimp Tacos with Lime Slaw and Avocado Crema

PREP	COOK	SERVES
20 min	10 min	4

Spiced, quickly seared shrimp in warm tortillas with a crunchy lime slaw and a cool avocado crema.

Ingredients

For the shrimp

- 500 g raw peeled shrimp
- 1 tsp smoked paprika
- 1 tsp ground cumin
- ½ tsp garlic powder
- ½ tsp chili flakes
- 1 tbsp olive oil
- Salt

For the lime slaw

- ¼ small white or red cabbage, finely shredded
- 1 carrot, grated
- 2 spring onions, sliced
- A handful of coriander, chopped
- Juice of 2 limes
- 1 tbsp olive oil
- ½ tsp salt

For the avocado crema

- 2 ripe avocados
- 100 g Greek yoghurt or soured cream
- Juice of 1 lime
- 1 small garlic clove

- Salt

To serve

- 8 small corn or flour tortillas
- Lime wedges
- Hot sauce, optional

Method

1. Toss the shrimp with the paprika, cumin, garlic powder, chili flakes, oil and a pinch of salt. Leave for 10 minutes while you make the rest.
2. Mix the cabbage, carrot, spring onions and coriander with the lime juice, oil and salt. Set aside; it will soften slightly and taste better.
3. Blend the avocados, yoghurt, lime juice, garlic and salt until smooth, adding a splash of water if it is too thick.
4. Heat a large frying pan until very hot. Cook the shrimp for 1 to 2 minutes per side, until pink and lightly charred.
5. Warm the tortillas in a dry pan for 20 seconds per side.
6. Spread each tortilla with avocado crema, add slaw and shrimp, and finish with a squeeze of lime and hot sauce.

> ### Cook's tip
>
> Do not overcook the shrimp. They are done the moment they curl and turn pink; any longer and they turn rubbery.