



Tacos de Camarones (Shrimp Tacos) also originated in Baja California in Mexico. Grilled or fried shrimp are used, usually with the same accompaniments as fish tacos: lettuce or cabbage, pico de gallo, avocado and a sour cream or citrus/mayonnaise sauce, all placed on top of a corn tortilla.

Ingredients

- 20 medium shrimp peeled and deveined
- 1 1/2 tablespoon olive oil
- 1 clove garlic minced
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chilli powder
- 1/4 teaspoon onion powder optional
- 1/4 teaspoon kosher salt
- 1 tablespoon olive oil
- Squeeze of lime optional
- 1 Pack of Casa Bonita Tortillas White or Yellow.

Avocado Salsa

- 1 tomato seeded and chopped
- 1 avocado peeled, seeded and cut into chunks
- 1 jalapeno seeded and chopped
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon fresh lime juice from half a lime
- 1/4 cup loosely packed fresh cilantro leaves coarsely chopped

Cilantro Sauce

- 1/4 cup Chipotle sour cream (just add chipotle to sour cream and mix)
- 2 tablespoons finely chopped cilantro
- 1 tablespoon fresh lime juice
- 6 small flour tortillas corn tortillas can also be used

Directions

1. **To cook the shrimp:** In a medium bowl whisk together olive oil, garlic, cumin, chilli and onion powders, and salt. Add in shrimp and toss to coat completely. Cover and refrigerate for at least 10 minutes or up to 24 hours. Heat a large heavy-duty or cast-iron skillet on high heat for 2 minutes. Add the olive oil and shrimp. Cook shrimp in a skillet over medium-high heat until pink and cooked through, about 5 minutes. Turn off heat and finish with a squeeze of lime (optional).
2. **To make the salsa:** Combine tomato, avocado, jalapeno, salt, pepper, lime juice, and cilantro in a small bowl and stir to combine. Set aside. (If not using right away, place a piece of plastic wrap inside the bowl and directly over salsa to prevent discoloration and refrigerate.)
3. **To assemble:** Stir chipotle sour cream with cilantro and lime juice in a small bowl; set aside. Grill tortillas on the stovetop over the flame until lightly charred (this step is optional). Spoon avocado salsa generously over warm tortillas, then top with 3 shrimp and drizzle with sour cream sauce. Serve tacos with lime wedges on the side. Enjoy!!