

Indian Spiced Shrimp Tacos with Avocado Salsa

Yield: 8 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/avocado-salsa-recipe-indian>

Ingredients:

- 1 teaspoon turmeric
- 1 teaspoon ground paprika
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- 2 teaspoons kosher salt divided
- 1 tsp ground pepper
- 1 pound large shrimp peeled & deveined
- 1 tablespoon ghee clarified butter
- 8 whole wheat soft tortillas 6-inch taco-size, toasted*
- lime wedges for garnish, optional
- 1 1/2 avocados peeled & chopped
- 1 1/2 cups grape tomatoes halved
- 3 tablespoons fresh lime juice
- 2 garlic cloves minced
- 1 jalapeno seeded & minced
- 1/4 cup cilantro minced
- 2 tablespoons olive oil

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 44 grams
3. Fat: 16 grams
4. Fiber: 6 grams
5. Protein: 7 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 1050 milligrams

8. Sugar: 3 grams

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