

Blackened Shrimp Tacos with Lime Crema

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-crema-gelato-recipe>

Ingredients:

- 1 pound shrimp peeled and deveined
- blackening seasoning
- olive oil for cooking shrimp
- paprika
- cayenne pepper
- dried thyme
- dried oregano
- garlic powder
- onion powder
- salt
- black pepper
- 4 tablespoons sour cream
- 1/2 lime
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1 pound shrimp peeled and deveined
- 2 tablespoons blackening seasoning recipe above
- 3 tablespoons olive oil
- crema lime, for topping, recipe above
- 1/2 cup Cotija cheese crumbled
- pico de gallo for topping
- fresh chopped cilantro for topping

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 365 milligrams

4. Fat: 28 grams
 5. Fiber: 3 grams
 6. Protein: 52 grams
 7. SaturatedFat: 7 grams
 8. Sodium: 1050 milligrams
 9. Sugar: 2 grams
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