

# Crispy Shrimp Taco

Yield: 4 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/lidias-italy-recipe-crispy-shrimp>

## Ingredients:

- 1 tablespoon Dijon mustard
- 1 tablespoon lime juice freshly squeezed
- 2 cloves garlic minced
- 2 egg yolks
- 1 cup vegetable oil
- salt
- pepper
- oil for frying
- 1/2 cup all purpose flour
- 1 egg
- 1 tablespoon milk
- 1 3/4 cups panko bread crumbs
- 12 ounces shrimp peeled and deveined, tails removed, if desired
- 8 corn tortillas small
- avocado slices
- pickled chiles
- red onions
- shredded cabbage
- cilantro
- lime wedges

## Nutrition:

1. Calories: 910 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 285 milligrams
4. Fat: 67 grams
5. Fiber: 6 grams
6. Protein: 27 grams
7. SaturatedFat: 6 grams

8. Sodium: 400 milligrams
  9. Sugar: 4 grams
  10. TransFat: 1.5 grams
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