

# Spicy Shrimp Tacos with Red Cabbage Slaw

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-red-cabbage-slaw-recipe>

## Ingredients:

- 1 tablespoon chili powder
- 1 tablespoon cumin
- 3 garlic cloves minced
- 1 bay leaf torn in half
- 3 tablespoons canola oil
- 2 pounds medium shrimp peeled and deveined
- 1/4 cup rice vinegar 2 fl. oz./60 ml
- 2 tablespoons canola oil
- 2 teaspoons sugar
- 3 cups purple cabbage shredded
- 1/4 cup chopped fresh cilantro
- freshly ground pepper
- salt
- nonstick cooking spray
- pico de gallo or salsa for serving
- 12 corn tortillas small, warmed
- 2 avocados pitted and sliced, for garnish, optional

## Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 54 grams
3. Cholesterol: 345 milligrams
4. Fat: 40 grams
5. Fiber: 14 grams
6. Protein: 53 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 610 milligrams

9. Sugar: 6 grams

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