

# Tequila- Lime Shrimp Tacos w/ Chipotle Cream

Yield: 8 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/shrimp-tacos-easy-recipes>

## Ingredients:

- 1 1/2 pounds shrimp large, raw, peeled & de-veined, tails removed
- 1/4 cup tequila
- 1 tablespoon white sugar granulated
- 8 ounces sour cream
- 1 clove garlic minced
- 2 tablespoons red onion finely chopped
- 1 whole chipotle chile in adobo sauce, canned, seeded and chopped
- 1 teaspoon adobo sauce from the can
- 1/2 teaspoon ground cumin
- 1/8 teaspoon salt
- 1 tablespoon fresh cilantro chopped
- 1 tablespoon freshly squeezed lime juice
- 1 tablespoon vegetable oil or canola oil
- 1 red bell pepper large, seeded & sliced thinly
- 1/2 medium red onion sliced
- 8 flour tortillas soft-taco-sized, warmed
- 1/2 head shredded iceberg lettuce
- 1/2 cup fresh cilantro chopped
- lime wedges
- 1 medium orange juice and rind of
- 2 limes medium, juice and rind of

## Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 145 milligrams
4. Fat: 13 grams

5. Fiber: 5 grams
  6. Protein: 22 grams
  7. SaturatedFat: 4.5 grams
  8. Sodium: 610 milligrams
  9. Sugar: 6 grams
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