

Spicy Shrimp Tacos

Yield: 3 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-spicy-shrimp-recipe>

Ingredients:

- 2 teaspoons ancho chili powder
- 2 teaspoons ground cumin
- 2 teaspoons smoked paprika or use regular
- 2 teaspoons granulated garlic
- 1 teaspoon ground coriander
- 1/2 teaspoon Mexican oregano dried
- 1/4 teaspoon sea salt
- 1/4 teaspoon black pepper
- 1/16 teaspoon chipotle powder skip for no heat or more for higher heat
- 1 1/4 pounds shrimp small raw, 26-30 size, peeled and deveined
- 2 teaspoons olive oil
- 1 lime juiced
- 2 tomatoes seeded and diced
- 1/4 green cabbage thinly sliced
- 1/4 red cabbage thinly slices
- 1/2 bunch cilantro or use Italian parsley
- 3 limes quartered
- 1 jalapeno optional
- 1 avocado recipe creamy
- 8 corn tortillas – 6? organic, our fave is Mi Rancho

Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 285 milligrams
4. Fat: 20 grams
5. Fiber: 18 grams
6. Protein: 48 grams
7. SaturatedFat: 2 grams

8. Sodium: 560 milligrams
 9. Sugar: 10 grams
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