

## **Elizabeth's Smoky Shrimp Tacos**

### **For the slaw:**

1/4 green cabbage, very thinly sliced  
1/4 red cabbage, very thinly sliced  
1 small bunch scallions, thinly sliced  
1/2 bunch cilantro, chopped  
zest & juice of 1 lime  
apple cider vinegar and oil to taste

### **For the shrimp:**

1 bag frozen, deveined shrimp, peeled and defrosted  
2 tsp chipotle chili powder  
2 tsp smoked paprika  
1 tsp cumin  
1 tsp cayenne pepper  
salt to taste  
olive oil

### **For assembly:**

flour tortillas  
sour cream

### **Directions:**

1. Combine all the ingredients for the slaw and set aside.
2. Place the shrimp in a large sautee pan and drizzle with olive oil. As they begin to cook, add all the spices and stir consistently, making sure the shrimp are evenly coated. Cook until the shrimp are opaque, 4-6 minutes.
3. Smear a spoonful of sour cream down the middle of a tortilla, add a few shrimp and top with the slaw. Eat right away and enjoy!