

Spicy Shrimp Tacos with Tomatillo Salsa

Yield: 4 servings (serving size: 2 tacos)

Ingredients

Shrimp:

- 1 teaspoon chili powder
- 1/2 teaspoon ground red pepper
- 1/4 teaspoon kosher salt
- 3 garlic cloves, minced
- 1 pound medium shrimp, peeled and deveined
- 1 teaspoon olive oil

Salsa:

- 1/2 pound tomatillos, coarsely chopped
- 1/4 cup chopped onion
- 1/4 cup fat-free sour cream or yogurt
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons cider vinegar
- 1 tablespoon fresh lime juice
- 1 teaspoon sugar
- 1/8 teaspoon kosher salt
- 1 avocado, peeled
- 1 serrano chile, seeded and chopped
- (6-inch) corn tortillas
- 1 bag ready-to-go coleslaw mix (without dressing)



Preparation

To prepare shrimp, combine first 5 ingredients in a bowl. Refrigerate 30 minutes. Heat oil in a large nonstick skillet over medium-high heat. Add shrimp; sauté 4 minutes or until done.

To prepare salsa, place tomatillos and next 9 ingredients (through Serrano chile) in a food processor; process until smooth. Warm tortillas according to package directions. Divide shrimp evenly among tortillas. Top each with about 1/4 cup salsa and desired amount of coleslaw mix. Enjoy!

*An alternate version of this recipe can be prepared using your preferred white fish such as tilapia or basa fish.