**SHRIMP TACOS**

**Shrimp deveined and** **peeled**

**Corn and Flour Tortillas *(HEB Mixla tortillas are good.)***

**Cole slaw *(see link below from my website)***

**Limes *(organic)***

**Sea salt**

**Cracked black pepper *(organic)***

**Garlic powder *(organic)***

**Cayenne Pepper *(organic)***

**Season as desired and saute shrimp in olive oil or butter until pink or as desired.**

**Make cole slaw *(recipe is below).***

**Cut limes in** **quarters**

**Warm tortillas in microwave or using a cast iron comal with butter *(my husband loved this version)***

**Place desired number of** **shrimp on taco.**

**Add cole slaw on top of the shrimp.**

**Squeeze desired amount of lime juice all over it. *(Never too much lime juice. It makes the dish to me.)***

**YUM! Easy! Delicious! And** **so refreshing!**

**EnJOY!**

**Cole slaw recipe link: http://www.kellykainerbillington.com/files/cilantro-cole-slaw.pdf**