

## Guac N Roll Shrimp Tacos

- 1 – 1lb bag of frozen 21-25 count shrimp, peeled, deveined and tail off
- 1 – package of corn tortillas 10-12 ct
- 1 - lime juiced and zested
- ¼ tsp. paprika
- ¼ tsp. chili powder
- 1 tsp. salt
- ¼ tsp. red pepper flakes
- 3 cloves garlic
- 1 TBSP Olive or Canola oil
- 1 – large avocado
- 1 small bunch of cilantro
- 1 small bag of shredded cabbage

- In a bowl, toss the shrimp, oil, garlic, spices, lime juice and lime zest. Set aside.
- Heat a pan over medium heat. When ready, add shrimp to the pan. Toss and cook for 1-2 minutes per side or until cooked through. Remove from heat and set aside.
- Warm corn tortillas in the microwave.
- Assemble tacos with shrimp, Guac 'N Roll and garnish with cabbage, avocado, cilantro.

