

CILANTRO LIME SHRIMP TACOS

Ingredients:

1 Package of cole slaw
1 package of corn tortillas
1 bunch of cilantro
1 lime
1 jar of cilantro lime dressing (Trader Joe's brand preferred)
1 Package of Shrimp
Zatarain's Creole Seasoning

Preparation:

Prepare shrimp to cook on the grill or stovetop. Sprinkle creole seasoning to taste, at the end squeeze ½ of the lime juice on the shrimp. Set aside.
Warm the corn tortillas over the grill or stovetop until slightly crispy. Remove from the heat.

To Serve:

Place a small handful of the cole slaw onto one tortilla. Add 1 tsp of the cilantro lime dressing on top of the cole slaw. Add 5 shrimp on top of the cole slaw and tortilla. Squeeze a bit of the lime on top and finish with chopped cilantro enjoy!

Recipe Provided by Stephanie Woodrow and Jennifer Bulugaris VIA TheMomInStyle