

# Grilled Shrimp Tacos

My love of shrimp tacos began about 4 years ago. Kim and I just arrived in Cabo San Lucas and we were very hungry. We went to the restaurant at the hotel for lunch. That's when I saw it on the menu. Shrimp Tacos! I've eaten at many Mexican Restaurants in the States and I can not remember seeing these on a menu. Yes chicken, beef, or fish, but not shrimp. If you have never tried shrimp tacos, here is a recipe that I use at home. I think I had them at least 3 more times that first week in Cabo. What an outstanding treat to upgrade your tacos. To this day, when I'm in a local Mexican Restaurant, I need to request shrimp tacos. If I owned a restaurant, these would be on my menu.

12 large shrimp (peeled & deveined and thawed)  
1 lime freshly squeezed  
1 tbsp of chopped garlic  
½ tsp of cumin  
½ tsp of chili powder  
¼ cup of fresh cilantro  
Marinate the shrimp in these for 1 hour.



2 cups of shredded lettuce  
½ cup of chopped tomatoes  
¼ cup diced onion  
¼ cup of fresh chives  
1 chopped jalapeno  
½ cup of sour cream  
½ cup of guacamole  
½ cup of Mexican Cheese shredded  
6 small soft taco shells



Grill shrimp until fork tender.

Assemble the shrimp tacos, heat in oven to melt cheese and enjoy!

Great Eats!  
Mike Popella