

# Grilled Spicy Shrimp Tacos

*This quick and easy dish is a healthy taco option. We love using chipotle peppers in adobo sauce to add flavor and a little bit of heat to dishes instead of just using dried spices. The spicy bite goes well with the sweet, juicy shrimp. You can adjust the amount of chipotle pepper and sauce to your taste.*

**PREP:** 20 minutes

**COOK:** 10 minutes

**SERVES:** 4

1.5 pounds fresh shrimp, peeled (25/30 count)  
1 chipotle pepper in adobo sauce, finely chopped  
1 tablespoon chipotle adobo sauce  
½ onion, thinly sliced  
¼ yellow bell pepper, thinly sliced  
¼ red bell pepper, thinly sliced

½ lime, juiced  
1 tablespoon olive oil  
1 teaspoon Cajun seasoning (Tony's Chachere's)  
1 teaspoon cumin  
1 teaspoon garlic powder  
1 teaspoon fresh ground black pepper

1. Peel shrimp and pat dry. We love using fresh Louisiana shrimp.
2. Thinly slice sweet peppers and onion into strips.
3. Preheat the grill on medium high and add a greased grill pan while preparing the rest of the dish.
4. In a medium bowl add the peeled shrimp and drizzle with olive oil to coat shrimp. Add finely chopped Chipotle pepper and adobo sauce. Then add four dry seasonings. Mix until the shrimp are evenly coated. Set aside.
5. In a separate medium bowl add sliced bell peppers and onion. Drizzle with olive oil and mix.
6. Add peppers and onions to the hot grill pan and grill until tender, approximately 3 minutes. Move the vegetables to the side of the grill pan.
7. Add shrimp to grill pan. Gently flip and move shrimp around the grill pan so they cook evenly or about 2 minutes.
8. Add vegetables back with shrimp and grill together for another 3 minutes or until the shrimp turn a light pink color.
9. Remove shrimp and vegetables from grill and drizzle with the juice of ½ of a lime.
10. Warm tortillas on a comal or skillet. Or if you'd like a bit of char on your tortillas you can grill for a few seconds per side.
11. Fill each tortilla with about 4-6 shrimp and add your favorite toppings. Cilantro-lime red cabbage slaw adds a nice cooling crunch, and rémoulade or avocado lime crema add wonderful flavor.

