

Shrimp Tacos With Citrus Cabbage Slaw



Anna Williams

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Serves 4

Hands-On Time: 15m

Total Time: 20m

Ingredients

- 1/4 cup fresh orange juice
- 2 tablespoons fresh lime juice
- 2 tablespoons sour cream
- kosher salt and black pepper
- 1/4 small cabbage (8 ounces), shredded
- 1 cup corn kernels (from 1 to 2 ears, or frozen and thawed)
- 1 jalapeno, seeded and chopped
- 1 tablespoon olive oil
- 1 pound peeled and deveined medium shrimp
- 8 small flour tortillas, warmed

Directions

1. In a large bowl, whisk the orange and lime juices, sour cream, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Add the cabbage, corn, and jalapeño and toss to combine. Let sit, tossing occasionally, for 10 minutes.
2. Meanwhile, heat the oil in a large skillet over medium-high heat. Season the shrimp with 1/2 teaspoon salt and 1/4 teaspoon pepper. Cook until opaque throughout, 2 to 3 minutes.
3. Serve the shrimp with the tortillas and the slaw.

By Kate Merker, August 2009

Quick Tip

Nutritional Information