air fryer shrimp tacos

cook time:	prep time:	featured product:
7	**20**	**romaine heart leaves**

let's taco 'bout the best way to enjoy tuesday—with tacos! and no taco night is complete without tasty toppings to choose from. we love the little kick on these air fried shrimp. will you spice them up with jalapenos, or turn the temperature down with our avocado crema?

ingredients

4 servings

recipe ingredients:
12 corn & wheat tortillas
1lb wild pink shrimp 16-20 count
1 tbsp evoo
3 cloves garlic, minced & divided 5. 2 tsp cumin
1 tsp chili powder
1 tbsp course salt

slaw ingredients:
1 cup organicgirl romaine, shredded
1?2 cup purple cabbage, shredded
2 tbsp kewpie mayo
2 tbsp apple cider vinegar

optional toppings:
pickled veg ingredients:
6 tbsp apple cider vinegar
1 jalapeno pepper, sliced, seeds removed
1?4 cup red onion, thinly sliced

avocado crema:
1 ripe avocado
1?4 cup sour cream
4 limes, wedges for garnish

directions

1. start by adding red onion, jalapeño, salt and 6 tbsp vinegar. combine and let stand to pickle (drain liquid after 20 min)

2. combine shrimp with evoo, 2 cloves minced garlic, cumin, chili powder

3. place shrimp in a single layer and cook at 400 f for 6 – 7 min.

4. combine the kewpie mayo and 2 tbsp vinegar. fold in shredded romaine and cabbage. season with s&p

5. mash avocado, juice of one lime and sour cream with a fork

6. toast tortillas over an open flame until charred on both sides. layer with shrimp, avocado crema, slaw, pickled veggies and finish with fresh squeezed lime

nutrition

calories per serving- 485?
fat per serving- 15g
?cholesterol per serving- 112mg?
sodium per serving- 2370mg?
carbohydrates per serving- 56g?
total sugar per serving- 3g?
protein per serving- 30g