

Easy Shrimp Tacos That Bring Big Flavor in Under 30 Minutes

When it comes to quick, flavorful dinners,



TIME
30 min

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INGREDIENTS

- 1 lb large shrimp, peeled and deveined
- 1 tbsp olive oil
- 1 tsp chili powder
- 1/2 tsp cumin
- 1/2 tsp smoked paprika
- 1/4 tsp garlic powder
- Salt and pepper, to taste
- 2 cups shredded cabbage (green or red)
- 1/4 cup chopped cilantro
- 1/4 cup mayo or Greek yogurt
- Juice of 1 lime
- Salt, to taste
- 8 small corn or flour tortillas
- Fresh avocado, sliced (optional)
- Lime wedges, for serving

Swaps and Notes:

No shrimp? Try tilapia or cod fillets for a fish taco version.

Dairy-free? Use vegan mayo or skip the crema and go with avocado mash.

Want it spicy? Add sriracha or a diced jalapeño to your slaw mix.

Gluten-free? Choose certified gluten-free corn tortillas.

Step-by-Step Instructions:

Season the Shrimp: Toss shrimp with olive oil and

spices in a bowl.

Cook the Shrimp: Heat a skillet over medium-high heat. Cook shrimp for 1-2 minutes per side until pink and slightly charred.

Mix the Slaw: In a bowl, whisk together mayo (or yogurt), lime juice, salt, and cilantro. Toss with cabbage until coated.

Warm the Tortillas: Heat tortillas in a dry skillet or wrap in foil and warm in the oven.

Assemble the Tacos: Layer slaw on the tortilla, top with shrimp, add sliced avocado, and finish with a squeeze of lime.

Serve Immediately: Garnish with extra cilantro or hot sauce if desired.

Tips for Success:

Use fresh shrimp for best texture, but frozen (thawed) works too.

Don't overcook! Shrimp are done as soon as they turn opaque and curl.

Warm tortillas right before assembling to keep them soft and pliable.

Build a taco bar for a party and let everyone customize their own.

Serving Suggestions and Pairings:

A tall glass of Blueberry Lemonade

A tangy Classic Margarita on the rocks

DIRECTIONS

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4. Warm the : Tortillas: Heat tortillas in a dry skillet or wrap in foil and warm in the oven.
5. Assemble the : Tacos: Layer slaw on the tortilla, top with shrimp, add sliced avocado, and finish with a squeeze of lime.
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8. Don't overcook! Shrimp are done as soon as they turn opaque and curl.
9. Warm tortillas right before assembling to keep them soft and pliable.
10. Build a taco bar for a party and let everyone customize their own.
11. Serving Suggestions and Pairings: Shrimp tacos love good company. Pair them with:
12. A tall glass of : Blueberry Lemonade
13. A tangy : Classic Margarita on the rocks
14. A cheesy side like : Dorito Casserole for extra comfort
15. Or even a platter of : Cheesy Chicken Sliders for taco

night variety

16. Storage and Leftover Tips: Shrimp: Best enjoyed fresh, but can be stored for 2 days in an airtight container.
17. Slaw: Make ahead and store separately for up to 3 days.
18. Tortillas: Reheat in a skillet or microwave wrapped in a damp paper towel.
19. More Recipes You'll Love: These Sheet Pan Quesadillas
20. Blueberry : Lemonade
21. Classic : Margarita
22. Easy : Cheesy Chicken Sliders
23. Dorito : Casserole
24. Final Thoughts: These Shrimp Tacos are the kind of recipe that hits every note-fast, fresh, flavorful, and flexible. You can make them simple or dress them up, but either way, they're guaranteed to impress. Whether it's Taco Tuesday or just a Tuesday that needs tacos, you'll be glad this one's in your back pocket.
25. Tried them out? Let us know in the comments-and follow for more fast, flavor-forward meals from my kitchen to yours.

SWAPS & NOTES

Try tilapia or cod fillets for a fish taco version.

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Choose certified gluten-free corn tortillas.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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