

## Easy Shrimp Tacos with Zesty Creamy Sauce & Fresh Toppings

Get ready to experience a taste of coastal paradise with these incredible



**TIME**  
**1-2 min**

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### INGREDIENTS

- 1/3 cup sour cream
- 1/3 cup mayonnaise
- 1 1/2 Tbsp lime juice, squeezed from 1 medium lime
- 3/4 tsp garlic powder
- 3/4 tsp Sriracha sauce, or to taste
- 8 white corn tortillas (small, 6" diameter), or Hard Taco Shells
- 1/2 small purple cabbage, 2 cups shredded
- 1 large avocado, pitted, peeled, and diced
- 1/2 red onion, diced
- 4 oz Cotija cheese, (1 cup grated on a box grater)
- 1/4 bunch cilantro, coarsely chopped
- 1 lime, cut into 8 wedges (for serving)
- 1 lb shrimp (medium or large), raw
- 1 garlic clove, pressed or minced
- 1/2 tsp sea salt
- 1/4 tsp black pepper
- 1/4 tsp ground cumin
- 1/4 tsp cayenne pepper
- 1 Tbsp olive oil

#### Swaps and Notes:

**Shrimp:** Medium or large raw shrimp (peeled and deveined) work best. If using frozen, ensure they are fully thawed and patted very dry.

**Sour Cream/Mayonnaise:** Adjust the ratio based on your preference for tanginess (more sour cream) or

richness (more mayo). You can use light versions of both.

**Sriracha:** Adjust the amount of Sriracha to your preferred spice level. You can also use other hot sauces.

**Tortillas:** White corn tortillas are classic for shrimp tacos, but flour tortillas (soft or warmed) work too. Hard taco shells offer a different crunch.

**Purple Cabbage:** Adds a beautiful color and crisp texture. Green cabbage can be used as well.

**Cotija Cheese:** This salty, crumbly Mexican cheese is perfect. Feta cheese can be a good substitute.

**Cilantro:** Fresh cilantro adds a crucial bright, herbaceous note. If you're not a fan, fresh parsley can be used, but the flavor will be different.

**Shrimp Seasoning:** The cumin and cayenne give the shrimp a lovely warm, spicy flavor. You can add a pinch of chili powder too.

## DIRECTIONS

1. Let's get these fresh, zesty : Shrimp Tacos assembled and ready to enjoy!
2. Make the : Shrimp Taco Sauce: In a small bowl, combine the 1/3 cup sour cream, 1/3 cup mayonnaise, 1 1/2 tablespoons fresh lime juice, 3/4 teaspoon garlic powder, and 3/4 teaspoon Sriracha sauce (or more, to taste). Whisk everything together until the sauce is smooth and well combined. Set it aside for the flavors to meld. For easy drizzling, you can transfer it to a squeeze bottle if desired.
3. Prep the : Toppings: Thinly slice the 1/2 small purple cabbage (you should get about 2 cups shredded). Dice the large avocado. Finely dice the 1/2 red onion. Coarsely chop the 1/4 bunch cilantro. Grate the Cotija cheese (if using from a block). Arrange all these fresh toppings in small bowls or on a platter for easy serving, creating a vibrant taco bar.
4. Season the : Shrimp: Thaw the 1 lb of raw shrimp (if frozen) and thoroughly pat them dry with paper towels. Place the dry shrimp in a medium bowl. Add the pressed or minced garlic clove, 1/2 teaspoon sea salt, 1/4 teaspoon black pepper, 1/4 teaspoon ground cumin, and 1/4 teaspoon cayenne pepper. Stir well to combine, ensuring the shrimp are evenly coated with the seasonings.
5. Cook the : Shrimp: Place a large non-stick pan (or a well-seasoned cast iron skillet) over medium-high heat. Add 1 tablespoon of olive oil. Once the oil is hot and shimmering, add the seasoned shrimp in a single layer. Avoid overcrowding the pan; cook in batches if necessary. SautØ for only 1-2 minutes per side, or just until the shrimp are cooked through

(they will turn opaque white inside with some pink and red accents outside). As soon as they are cooked, transfer them to a serving platter and set aside to cool slightly.

6. Heat the : Tortillas: Choose your preferred method for heating the tortillas to make them warm and pliable:  
Gas Stove Method: Toast tortillas one at a time directly over an open gas stovetop flame on medium/low heat (about 10 seconds per side) until lightly charred on the edges.
7. Oven : Method: Arrange tortillas in a single layer on a baking sheet and broil about 6-8 inches from the heat source for 1-2 minutes or until you see browned spots on the tortillas. Watch closely to prevent burning.
8. Griddle/: Skillet Method: Heat a griddle or cast iron skillet to medium-high heat (no oil needed). Toast tortillas for 15-30 seconds on each side or until golden and slightly puffed.
9. To Serve: Build your delicious shrimp tacos! Take each toasted tortilla and layer it generously with some of the shredded purple cabbage, diced avocado, diced red onion, and cooked shrimp. Sprinkle with grated Cotija cheese and coarsely chopped cilantro. Finally, serve drizzled generously with the prepared shrimp taco sauce and a fresh lime wedge for an extra squeeze of juice.

## SWAPS & NOTES

Shrimp: Medium or large raw shrimp (peeled and deveined) work best.

If using frozen, ensure they are fully thawed and patted very dry.

Sour Cream/Mayonnaise: Adjust the ratio based on your preference for tanginess (more sour cream) or richness (more mayo).

Sriracha: Adjust the amount of Sriracha to your preferred spice level.

## TIPS FOR SUCCESS

Pat Shrimp Dry: This is crucial for getting a good sear and preventing the shrimp from steaming instead of cooking properly.

Don't Overcook Shrimp: Shrimp cook very quickly!

Overcooked shrimp become tough and rubbery.

Cook just until they turn pink and opaque.

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

Original recipe: <https://chefmaniac.com/easy-shrimp-tacos-with-zesty-creamy-sauce-fresh-toppings/>