

## Easy Shrimp Tacos with Creamy Avocado Sauce: Quick & Delicious

Craving a meal that's light, incredibly flavorful, and comes together in a flash? These



**TIME**  
**2-3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 lb shrimp, peeled and deveined (medium or large)
- 2 tbsp olive oil
- 1 packet taco seasoning (about 1 oz)
- 8 small flour tortillas (6-inch diameter)
- 2 avocados, ripe
- 1/4 cup sour cream
- 1 lime, juiced
- 1/4 cup chopped cilantro
- Salt and pepper to taste
- Salsa for serving (optional)

#### Swaps and Notes:

**Shrimp:** Medium or large raw shrimp work best. If using frozen, ensure they are fully thawed and patted very dry before cooking for the best sear. Tail-on or tail-off is a personal preference.

**Olive Oil:** A good quality olive oil for cooking.

**Taco Seasoning:** Use your favorite brand of taco seasoning for convenience. You can also make your own blend using chili powder, cumin, paprika, garlic powder, onion powder, and a pinch of cayenne.

**Tortillas:** Small flour tortillas are pliable and hold the filling well. Corn tortillas (warmed) can be used for a more authentic Mexican street taco feel. Hard taco shells offer a different crunch.

**Avocados:** Use ripe avocados that yield slightly to gentle pressure for the creamiest sauce.

**Sour Cream:** Full-fat sour cream provides richness. You can use light sour cream or even plain Greek yogurt for a healthier twist.

**Lime Juice:** Freshly squeezed lime juice is essential for the brightness and zest in the avocado sauce.

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

**Salsa:** Use your favorite type of salsa - mild, medium, or spicy.

## DIRECTIONS

1. Let's get these fresh and flavorful : Shrimp Tacos assembled and ready to enjoy!
2. **Cook : Shrimp:** Heat the 2 tablespoons of olive oil in a large skillet over medium heat. Once the oil is hot, add the peeled and deveined shrimp. Sprinkle the entire packet of taco seasoning over the shrimp. Cook for about 2-3 minutes per side, stirring occasionally, until the shrimp are pink, opaque, and cooked through. Be careful not to overcook them, as shrimp cook very quickly and can become rubbery. Remove the cooked shrimp from the skillet and set aside.
3. **Make : Avocado Sauce:** While the shrimp is cooking (or in advance), prepare the creamy avocado sauce. In a blender, combine the flesh from the 2 ripe avocados, 1/4 cup sour cream, the juice from 1 lime, 1/4 cup chopped cilantro, and salt and pepper to taste. Blend until the sauce is completely smooth and creamy. If it's too thick, you can add a tiny splash of water or a bit more lime juice until it reaches your desired consistency.
4. **Assemble : Tacos:** Warm your small flour tortillas to make them pliable and more flavorful. You can do this quickly over a gas flame, in a dry skillet, or in the microwave. Lay out the warmed tortillas. In each tortilla, layer a generous portion of the cooked shrimp. Drizzle a good amount of the creamy avocado sauce over the shrimp.
5. **Serve:** Serve immediately with your favorite salsa on the side for an extra burst of flavor!

## SWAPS & NOTES

Shrimp: Medium or large raw shrimp work best.

Tail-on or tail-off is a personal preference.

If using frozen, ensure they are fully thawed and patted very dry before cooking for the best sear.

Olive Oil: A good quality olive oil for cooking.

### TIPS FOR SUCCESS

Pat Shrimp Dry: Thoroughly patting the shrimp dry with paper towels before cooking is crucial.

This helps them sear nicely and prevents them from steaming.

Don't Overcook Shrimp: Shrimp cooks very, very quickly!

As soon as they turn pink and opaque, they're done.

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

Original recipe: <https://chefmaniac.com/easy-shrimp-tacos-with-creamy-avocado-sauce-quick-delicious/>