

FLORIDA SHRIMP TACOS WITH CABBAGE



Serves:

Prep Time:

Cook Time:

Total Time:

Source: [Fresh From Florida](#)

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INGREDIENTS

1 pound medium-sized Florida shrimp, peeled
8 corn or flour tortillas
1/4 cup fresh cilantro, chopped
2 cups Florida cabbage, shredded
2 Florida tomatoes, diced
1 tablespoon hot pepper sauce (your favorite)
1 fresh lime, juiced
Vegetable oil (cooking)
1/2 cup plain yogurt
1 teaspoon dried cumin
Sea salt and fresh ground pepper, to taste

DIRECTIONS

Wrap tortillas in foil and warm in 300 degree F oven. Preheat a medium sauté pan over medium-high heat. In a small mixing bowl combine the yogurt, lime juice, cumin, and hot sauce. Stir ingredients to combine. Taste, adjusting seasoning with salt and pepper. Set aside the yogurt sauce for later use. Lightly season the shrimp with salt and pepper. Add 1 tablespoon of oil to the preheated sauté pan. Carefully add the seasoned shrimp and cook for 2 to 4 minutes or completely cooked. Assemble tacos by layering cabbage, cilantro, and tomatoes in the tortilla shell. Place an even portion of shrimp on top of the vegetables. Spoon the yogurt sauce on top of the shrimp.