

Shrimp Tacos with Avocado Salsa / 3 Aioli Sauces

Makes 6 tacos - serves 3.

Spicy Shrimp:

- 20 medium shrimp, peeled and deveined
- 1½ T olive oil
- 1 clove garlic, minced
- ½ tsp ground cumin
- ½ tsp chili powder
- ¼ tsp onion powder (optional)
- ¼ tsp kosher salt
- 1 T olive oil
- Squeeze of lime (optional)

Avocado Salsa:

- 1 tomato, seeded and chopped
- 1 avocado, peeled, seeded and cut into chunks
- 1 jalapeno, seeded and chopped
- ½ tsp salt
- ¼ tsp black pepper
- 1 T fresh lime juice, from half a lime
- ¼ C loosely packed fresh cilantro leaves, coarsely chopped

- 6 small flour tortillas (corn tortillas can also be used)
- 71 g sour cream
- 2 T finely chopped cilantro
- 1 T fresh lime juice



1. **To cook the shrimp:** In a medium bowl whisk together **olive oil, garlic, cumin, chili and onion powders**, and **salt**. Add in **shrimp** and toss to coat completely. Cover and **refrigerate for at least 10 minutes or up to 24 hours**. Heat a large heavy-duty skillet on **high heat for 2 minutes**. Add the **olive oil** and **shrimp**. Cook shrimp in a skillet on medium-high heat until pink and cooked through, about 5 minutes. Turn off heat and finish with a squeeze of **lime**.
2. **To make salsa:** Combine **tomato, avocado, jalapeno, salt, pepper, lime juice**, and **cilantro** in a small bowl and stir to combine. Set aside.
3. **To assemble:** Stir **sour-cream** with **cilantro** and **lime juice** in a small bowl; set aside. Grill **tortillas** on stovetop over flame until lightly charred (this step is optional). Spoon avocado salsa generously over warm tortillas, then top with 3 shrimp and drizzle with sour cream sauce. Serve tacos with lime wedges on the side. Enjoy!!

Avocado Aioli

8 servings

- 1 med. very ripe avocado
- 94 g plain, Greek yogurt
- 1 T chopped basil
- 2 tsp minced garlic
- 1 tsp fresh lemon juice
- ½ tsp salt
- ¼ tsp ground black pepper

Combine the avocado, yogurt, basil, garlic, lemon juice, salt and black pepper in a food processor and process until just smooth. Use immediately or store in the refrigerator.

Cilantro Lime Aioli

Makes 2/3 C

- 230 g mayonnaise
- 2 tsp minced garlic
- 2 tsp chopped cilantro
- 2 T fresh lime juice
- ½ tsp salt
- 2 tsp minced Jalapeno

Combine all ingredients and mix well.

Aioli

8 servings

- 1-3 garlic cloves, grated or mashed to a paste
- 1 tsp fresh lemon juice (more to taste)
- ⅛ tsp fine sea salt, more to taste
- 1 large egg
- 1 large egg yolk
- 177 ml extra-virgin olive oil

1. Combine **garlic**, **lemon juice** and **salt** in a blender or food processor and let sit a minute or two.
2. Add **eggs** and blend until combined.
3. With the blender running, slowly add the **olive oil** in a thin, steady stream.
4. Taste for seasoning and add more **salt** and **lemon juice** if needed.