

Ingredients: *Sweet & Mildly Spicy Shrimp Tacos*

For the slaw:

2 cups thinly sliced cabbage (you can swap this out for bagged coleslaw to make it easier)

1/2 large carrot, peeled into thin strips (I just use a potato peeler to get it nice and thin)

4 radishes, thinly sliced

1/4 cup jicama, thinly sliced

1/4 red onion, diced

handful of chopped cilantro

handful of cherry tomatoes, quartered

jalapeno, diced (optional) avocado, sliced (optional) - if you are including this, don't slice up until you are about to serve it

Combine all ingredients in a bowl.

For the sauce:

1/2 cup mayo (we used Hellman's light mayo)

Juice from 1 lime

1 TBSP honey

1/4 tsp garlic powder

1/4 tsp chili powder (you can add more if you want it spicier. I kept it at this level for my kids)

1/4 tsp cumin

1/8 tsp black pepper

Stir together ingredients and keep refrigerated until ready to eat.

For the shrimp:

2 lbs raw shrimp, shelled, tailed and deveined

1/4 cup flour (for those with gluten allergies, use cornstarch instead)

1 tsp garlic salt

3/4 tsp chili powder

1/4 tsp black pepper

Toss together.

Other ingredients needed:

corn tortillas

3-4 TBSP vegetable oil

salt

Directions:

Prepare the slaw and sauce. Heat a frying pan to medium high heat. Add 2 TBSP vegetable oil to the pan and toss in the seasoned shrimp. Cook on each side for 3-5 minutes until shrimp is no longer gray and has turned pink- this doesn't take long at all! Stir occasionally as needed. While the shrimp is cooking, heat up a skillet to medium high heat, pour in 1-2 TBSP vegetable oil and heat up your corn tortillas 15-30 seconds on each side, sprinkle with salt.

Helping of Happiness