

# Avocado Serrano Spicy Shrimp Tacos

The following recipe and photography is courtesy of our friends at [Tattoo Hot Sauce](#).

## Ingredients

### For the Tacos

- 20 medium shrimp, peeled and deveined
- 1 1/2 tablespoon olive oil
- 1 clove garlic, minced
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1/4 teaspoon onion powder, optional
- 1/4 teaspoon kosher salt
- 1 tablespoon olive oil
- Squeeze of lime, optional
- 6 small flour tortillas (corn tortillas can also be used)
- Tattoo Avocado Serrano (use as much as your heart desires)



### For the Avocado Salsa

- 1 tomato, seeded and chopped
- 1 avocado, peeled, seeded and cut into chunks
- 1 jalapeno, seeded and chopped
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon fresh lime juice from half a lime
- 1/4 cup loosely packed fresh cilantro leaves, coarsely chopped

### For the Cilantro Sauce

- 1/4 cup sour cream
- 2 tablespoons cilantro, finely chopped
- 1 tablespoon fresh lime juice

## Instructions

### To Cook the Shrimp

1. In a medium-size bowl, whisk together olive oil, garlic, cumin, chili and onion powders and salt.
2. Add in shrimp and toss to coat completely.
3. Cover and refrigerate for at least 10 minutes or up to 24 hours.
4. Heat a large heavy-duty or cast iron skillet on high heat for 2 minutes.
5. Add the olive oil and shrimp.
6. Cook shrimp in a skillet over medium-high heat until pink and cooked through, about 5 minutes.
7. Turn off heat and finish with a squeeze of lime (optional).

### To Make the Salsa

1. Combine tomato, avocado, jalapeno, salt, pepper, lime juice and cilantro in a small bowl and stir to combine. Set aside. (If not using right away, place a piece of plastic wrap inside the bowl and directly over salsa to prevent discoloration and refrigerate.)

### **To Assemble**

1. Stir together sour cream with cilantro and lime juice in a small bowl; set aside.
2. Grill tortillas on a stovetop over the flame until lightly charred (this step is optional).
3. Spoon avocado salsa generously over warm tortillas, then top with 3 pieces of shrimp and drizzle with sour cream sauce.
4. Serve tacos with lime wedges on the side and add Tattoo Avocado Serrano over top as desired. Enjoy!