

SMOKIN' JOE LASHER'S

## *Tequila Lime Shrimp Tacos with Mango-Avocado Salsa*

SERVES: 6-8

**shrimp:**

1 lb shrimp, peeled and deveined  
2 tbsp olive oil  
¼ cup tequila  
2 tbsp fresh lime juice  
1 tsp lime zest  
1 tsp minced garlic  
½ tsp each of chili powder, cumin,  
smoked paprika, salt, and black pepper  
½ tsp honey  
1 tbsp chopped fresh cilantro

**Salsa:**

1 ripe mango, diced  
1 ripe avocado, diced  
¼ cup red onion, finely chopped  
½ jalapeño, finely chopped  
2 tbsp fresh cilantro, chopped  
1 lime, juiced  
¼ tsp salt

**Tacos:**

6 small corn or flour tortillas  
½ cup shredded purple cabbage  
½ cup Cotija cheese, crumbled  
1 lime wedge, for garnish  
extra chopped cilantro, for garnish  
crema

1. In a bowl, mix olive oil, tequila, lime juice, lime zest, garlic, chili powder, cumin, smoked paprika, salt, black pepper, honey, and chopped cilantro. Add shrimp and toss to coat. Cover and refrigerate for 15-30 minutes.
2. In a separate bowl, combine mango, avocado, red onion, jalapeño, cilantro, lime juice, and salt. Gently toss and set aside.
3. Heat a large skillet or grill pan over medium-high heat. Add shrimp and cook for 2-3 minutes per side, until opaque. Don't overcook.
4. Warm tortillas on a dry skillet or directly over the flame for a slight char. Layer with cabbage, shrimp, and a spoonful of salsa. Sprinkle with Cotija cheese and garnish with cilantro.
5. Serve with lime wedges, hot sauce, or crema.

