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Grilled Shrimp Tacos

Presented By: Jill Chodak

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Nutrition Facts (1 taco):

KCAL: 427

FIBER 13.5 g

PROTEIN 33 g

SATURATED FAT 2.5 g

ADDED SUGAR 0 g

Ingredients

- 4-8 Whole Wheat tortillas or corn is fine
- 1 bag frozen uncooked medium sized shrimp (tails off deveined)
- 1 onion, sliced
- 2-3 peppers, sliced
- 3 romaine stalks
- 1 pint cherry tomatoes
- 1 jar salsa
- Shredded or crumbled cheese of choice
- 4 limes



Time to table:

20 Minutes

Video Length:

15 Minutes

Serves: 4

Instructions

Preheat grill to about 350 or 400. Slice peppers and onion, halve tomatoes. If skewering shrimp, assemble skewers. Drizzle shrimp with a little avocado oil and salt/pepper as desired. Using a cast iron pan on grill, saute onion, pepper and tomatoes with a drizzle of avocado oil. Place whole heads and shrimp on grill. Grill each side about 1-2 minutes and pull off. Stir veg. Heat tortillas on grill as desired and assemble. Can also grill lime for added flavor. Juice over taco and enjoy!

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