

## **BAJA TACOS (Shrimp Tacos) –**

Ingredients—

1lb 41-60 shrimp (precooked –tails off)

1 large whole Avocado cut sliced

1 Cup Chopped Red Onions

1/3 cup Cilantro

2 Tablespoons Olive Oil

1 Whole Lime

1 ½ Teaspoon Chili Powder

1 ½ Teaspoon Cumin Powder

Salt and Extra Pepper To Taste

(1/2 teaspoon chili pepper powder to really ZING It Up !!)

**Please Note on Directions-** This meal is fast and hot so have everything ready to go when starting-

-Add oil and onions to medium high pan. Stir through until brown and caramelized about 10 minutes.

-Add shrimp , cilantro, cumin , chili powder, salt and pepper stir thoroughly (not more than 3 minutes otherwise shrimp will be over cooked).

-Finally, add avocado slices and squeeze fresh lime juice over whole pan of ingredients and stir (about 1 minute otherwise avocados get soft and creamy)

serve with pre-warmed corn tortillas immediately

For a real added flavor try Queso Fresco Cheese (mexican cheese crumbled over the top of the taco) has a really great texture and doesn't smell !!!!