

Chipotle Shrimp Tacos with Cilantro Lime Sauce

The chipotle marinated grilled shrimp combined with the delicious taco toppings and spicy yet refreshing cilantro lime sauce will leave an intense flavor in your mouth that will make you wonder why you never made homemade shrimp tacos before! There are no rules on how to assemble your tacos here. My recommendation is to pile it up and be generous with the sauce!

Ingredients

Marinade

3 pounds uncooked large shrimp, peeled, deveined, tails removed (U -15)
¼ cup mashed chipotle peppers in adobo sauce (about 4 large peppers)
1 cup green onions (green and white parts) finely chopped (about 1 large bunch)
¼ cup finely chopped garlic (about 6 large cloves)
¼ cup fresh lime juice (about 2 large limes)
½ teaspoon salt
½ teaspoon black pepper
1 cup extra virgin olive oil

Cilantro Lime Sauce

2-3 serrano chile peppers, seeded and roughly chopped
2 cups cilantro (packed, stems removed)
¼ cup fresh lime juice (about 2 large limes)
2 teaspoons chipotle sauce (from canned chipotles in adobo)
¼ teaspoon salt
¼ teaspoon black pepper
2 cups sour cream

Tacos

Small corn tortillas
Finely shredded savoy cabbage
Coarsely shredded medium cheddar cheese
Avocado slices
Cilantro sprigs

Special Equipment: Skewers

Preparation

Prepare Marinade: Combine green onions, mashed chipotle peppers, garlic, lime juice, salt, and pepper in a medium-mixing bowl. Slowly whisk in olive oil. Add shrimp to marinade and combine. Cover and refrigerate for 30 minutes or up to 1 day to allow flavors to absorb.

Prepare Cilantro Lime Sauce: In a food processor pulse serrano chile peppers, add cilantro and pulse until finely chopped, add lime juice, chipotle sauce, salt, pepper, sour cream and blend. Scrape down sides and blend until combined. Pour in a small bowl, cover and refrigerate until ready to use.

Prepare Shrimp and Assemble Tacos: Set barbeque grill to medium-high heat. Skewer shrimp on preferred skewers (if using bamboo, soak in water 30 minutes prior) leaving room on each end to handle. Heat desired number of corn tortillas on grill then set aside. Lightly spray grill with non-stick cooking spray. Place shrimp skewers on the grill side by side and cook until just opaque about 2-3 minutes per side. Remove from grill; slide the shrimp off of the skewers. Serve with warmed tortillas, cilantro lime sauce, shredded cabbage, cheese, avocado slices and cilantro sprigs.

Serves 6-8

*Cilantro Lime Sauce can be made up to two days ahead. If sauce thickens, stir and bring to room temperature.

* Use 2-3 serrano peppers for the cilantro lime sauce depending on your preference of heat. Some peppers may be spicier than others.