

Chipotle Lime Shrimp Tacos with Strawberry Salsa

yield: serves 4 total time: 45 minutes

Ingredients:

strawberry jalapeño salsa

8 ounces fresh strawberries, hulled and chopped
1/2 red onion, diced
2 jalapeno chile peppers, seeded and diced
1/4 cup chopped fresh cilantro
Juice of 1 lime
Pinch of salt
Pinch of freshly ground black pepper

chipotle lime shrimp

1 pound peeled and deveined raw shrimp
Juice of 2 limes
2 garlic cloves, minced
3 tablespoons extra-virgin olive oil
1 tablespoon adobo sauce from a can of chipotle chile peppers in adobo sauce
1 teaspoon freshly grated lime zest
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
8 (4-inch) corn tortillas, warmed
1 cup shredded cabbage
4 ounces queso fresco, crumbled
1 lime, cut into wedges



Directions:

Make the salsa first so the flavors have time to marry. In a bowl, combine the strawberries, red onion, jalapeno peppers, and cilantro and toss. Add the lime juice, salt, and pepper and toss to coat. Place the bowl in the fridge until ready to serve.

Place the shrimp in a baking dish or resealable plastic bag. In a small bowl, whisk together the lime juice, garlic, 2 tablespoons of the olive oil, adobo sauce, lime zest, salt, and pepper. Pour over the top of the shrimp and toss to coat. Marinate in the refrigerator for 30 minutes.

Heat a large skillet over medium-high heat and add the remaining 1 tablespoon olive oil. Remove the shrimp from the dish or plastic bag and discard the marinade. Add the shrimp in a single layer to the skillet and cook just until the shrimp turn pink and opaque, 1 to 2 minutes. Flip the shrimp and cook for 1 to 2 minutes more. Transfer the shrimp to a plate for serving. Serve the tortillas with the shrimp, salsa, cabbage, and the crumbled queso fresco for topping. Garnish with a lime wedge on the side.