



Grilled Shrimp Tacos

Here's a video that shows you how to make them:

Grilled Shrimp Tacos with Creamy Cilantro Sauce



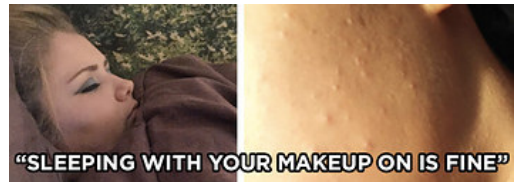
youtube.com



Aww, Here Are Brad Pitt And Angelina Jolie's Most Iconic Red Carpet Looks



The Unhappy Onscreen Marriages Of Angelina Jolie And Brad Pitt

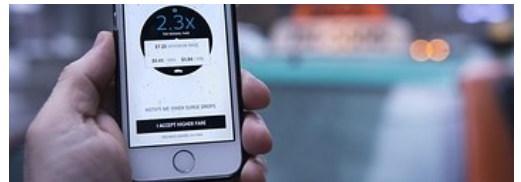


"SLEEPING WITH YOUR MAKEUP ON IS FINE"

12 Myths About Makeup That Need To Be Debunked ASAP



RuPaul And Natasha Lyonne Had A "But I'm A Cheerleader" At The Emmys



How To Beat Uber's Surge-Pricing Algorithm (And Lyft's Too)

INGREDIENTS

Servings: 12 Tacos

- 2 pounds shrimp, deveined & tails removed
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- ½ teaspoon dried oregano
- 1 teaspoon cumin
- ½ teaspoon red pepper flakes
- ½ teaspoon salt
- 24 bamboo or metal skewers
- 4 tablespoons olive oil

Creamy cilantro sauce:

- 1 cup sour cream
- 3 tablespoons cilantro, minced
- 1 teaspoon lime zest
- ¼ teaspoon salt
- 2 tablespoons lime juice

- 1 ½ cups green cabbage
- 1 ½ cups red cabbage
- 1 tablespoon jalapeño, minced
- 24 corn tortillas

Toppings:

- Lime wedges
- Cilantro

PREPARATION

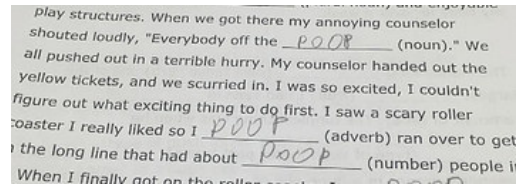
1. In a large bowl, season shrimp with paprika, garlic powder, oregano, cumin, red pepper flakes, and salt. Toss gently to combine.□
2. Using 2 bamboo or metal skewers poke through the top and bottom of the shrimp and push down to the bottom of the skewer. Add 3 more shrimp to the same skewer and repeat until all of the shrimp are used.
3. Right before you put the shrimp on the grill, brush each skewer with a generous amount of olive oil, to prevent sticking.
4. Grill over high heat for 3 minutes, brush the top side with more olive oil, flip, and let cook for an additional 3 minutes. Remove from skewers & set aside for taco assembly.
5. In a bowl, combine all creamy cilantro sauce ingredients. Stir well to combine.
6. In a large bowl, combine green cabbage, red cabbage, and minced jalapeño. Pour half of the sour cream mixture over the cabbage, saving the other half for extra sauce to put on the tacos.



What Kind Of Double Life Are You Living?



What's Your Favorite Candle Scent Of All Time?



22 Teachers Who Are Not Having Their Best Day



The "Voice" Coaches Are Basically You And Your Siblings



People Are Calling These Celebs "Hypocrites" For Promoting Surgery While Telling Women To Be Body Confident

[More Buzz >](#)

More Tasty

7. Assemble the tacos on corn tortillas. Add the cabbage mixture, followed by the shrimp. Top with the creamy cilantro sauce, cilantro, and a squeeze of lime juice.

8. Serve & enjoy!

Want BuzzFeed Tasty right in your inbox? Sign up for our newsletter!

Sign Me Up!

More ▾



NEXT ON TASTY >

These Stuffed French Toast Pockets Are Adorable And...



Here's A Stir Fry That Is So Easy To Make You're Going To Be So Full For Dinner



Here's Everything You Need To Know About Chopping Onions



These Stuffed French Toast Pockets Are Adorable And Taste Amazing

▼ YOUR REACTION?

11

4

YAAASS

LOL

WIN

FAIL

OMG

CUTE

WTF



▼ REACT WITH GIF



Tagged:tacos, bbq, buzzfeedtasty, cilantro, grill, grilled, grilled shrimp, mexican, mexican food, recipe, recipes, seafood, seafood tacos, shrimp, tasty, tastyexperiment

Facebook Conversations

27 Comments

Sort by Top



Add a comment...