Shrimp Tacos

SERVINGS 4 **PREP TIME** 25 min **COOK TIME** 10 min

INGREDIENTS

- 1 cup plain Greek yogurt or sour cream
- 1/4 cup minced fresh cilantro
- 3 tablespoons lemon juice
- 2 tablespoons lime juice
- 1/8 teaspoon plus 1/4 teaspoon salt , divided
- 2 tablespoons olive oil
- 2 medium green pepper, chopped
- 4 fresh green chilies, such as Hatch or Anaheim, seed and chopped
- 1/2 cup chopped red onion
- 1 pound uncooked shrimp (31-40 per pound), peeled and deveined
- 4 garlic cloves, minced
- 1 teaspoon ground cumin
- 2 cups torn lettuce
- **LaFe Corn Tortillas**

DIRECTIONS

1. In a small bowl, combine yogurt, cilantro, lemon juice, lime juice and 1/8 teaspoon salt
2. n a large skillet, heat oil over medium-high heat. Add peppers and onion; cook and stir until crisp-tender, 4-5 minutes. Add shrimp, garlic, cumin and remaining ¼ teaspoon salt. Cook and stir until shrimp turn pink, 2-3 minutes. Remove from the heat. Serve in tortillas with lettuce, yogurt sauce and, if desired, lime wedges.

Recipe adapted from: https://www.tasteofhome.com/recipes/easy-shrimp-tacos/