

# Shrimp Tacos

## Slaw Ingredients

- 4 cups cabbage
- ¼ cup of apple cider vinegar
- ¼ cup of olive oil
- 2 Tbsp of sugar
- 1 jalapeño, diced
- 1/3 cup of white onion
- 10 sprigs of cilantro, chopped
- Salt to taste
- Pepper to taste

## Method

Mix all the slaw ingredients together and refrigerate for about 30 minutes.

## Avocado Spread Ingredients

- 1 large avocado
- 1 cup sour cream
- 1 tsp of lime, freshly squeezed
- Salt to taste

## Method

Smash the avocado to preferred consistency. Mix all the ingredients together and set aside.

## Shrimp Taco Ingredients:

- 1 lbs of shrimp, peeled and deveined
- 1 cup tomatoes, diced
- 5-6 skewers, soaked
- 3 Tbsp olive oil
- Big Green Egg Sweet & Smoky Seasoning
- 4-5 Flour or Corn tortillas

## Method

Set the EGG for direct cooking without the convEGGtor at 400°F/204°C.

Skewer the shrimp, drizzle with olive oil and season with Sweet & Smoky Seasoning. Grill 3 minutes on each side.

Remove the shrimp from the grill. Construct tacos with slaw, avocado spread and shrimp.

