

Zesty Lemon Shrimp Tacos

Servings: 2 people (makes 4 tacos)

Prep Time: 8 minutes

Cook Time: 6 minutes

Total Time: 14 minutes

Ingredients

½ lb shrimp, peeled & deveined
1 Tbsp butter
1 Tbsp lemon juice (fresh squeezed preferred)
½ tsp chili powder
Salt & pepper to taste
1 cup slaw mix (cabbage + carrots)
4 tortillas (corn or flour)

Optional Sauce (Highly Recommended)

2 Tbsp mayo
1 tsp lemon juice
½ tsp honey

Directions

1. Prep the shrimp (2 minutes)

Pat shrimp dry with a paper towel. Season lightly with salt, pepper, and chili powder.

2. Cook the shrimp (3 minutes)

Heat a pan over medium-high heat and melt the butter.
Add shrimp and cook 1–2 minutes per side until pink and lightly golden.

3. Add the lemon finish (1 minute)

Pour in lemon juice and toss the shrimp in the pan to coat.
Cook another 30–60 seconds until slightly glossy.

4. Make the lemon-honey drizzle (optional but delicious!)

Mix mayo, lemon juice, and honey in a small bowl until smooth.

5. Warm the tortillas (30–60 seconds)

Heat on a dry skillet for 20–30 seconds per side, or microwave wrapped in a towel for 10 seconds.

6. Assemble the tacos

Layer each tortilla with a handful of slaw.
Top with the lemon chili shrimp.
Drizzle with the optional sauce.

7. Serve

Best enjoyed fresh and hot with an extra lemon wedge on the side.