



## Chef ETL's Cape West-Inspired Fire-Grilled Shrimp Tacos

**Servings: 4**

Preparation Time: 20 minutes

**Start to Finish Time: 1 hour 40 minutes**

**DIFFICULTY: 1-5 - 4, RANK: 1-5 - 5**

*Inspired by Cape West Tacos, these smoky grilled shrimp tacos feature citrus-marinated shrimp, creamy jalapeño crema, crisp slaw, and bold flavors that surpass the original.*

### **FOR THE GRILLED SHRIMP:**

1 1/2 pounds large shrimp (16/20 count), peeled and deveined  
2 tablespoons olive oil  
2 tablespoons fresh lime juice  
1 teaspoon smoked paprika  
1 teaspoon ancho chile powder  
1/2 teaspoon cumin  
1/2 teaspoon garlic powder  
1 teaspoon kosher salt  
1/4 teaspoon black pepper

### **FOR THE LIME-CILANTRO SLAW:**

3 cups cabbage, green, finely shredded  
1 cup cabbage, red, finely shredded  
1/4 cup cilantro, chopped  
2 tablespoons fresh lime juice (+ extra for ASSEMBLY)  
1 tablespoon olive oil  
1 teaspoon honey, 1/2" cubes  
1/2 teaspoon kosher salt  
1/4 teaspoon black pepper

### **FOR THE ROASTED JALAPENO LIME CREMA:**

1/2 cup sour cream  
1/4 cup mayonnaise  
1 each pepper, jalapeno, roasted, then seeded  
1 each lime, juiced  
2 tablespoons cilantro, chopped  
1 clove garlic  
1/4 teaspoon kosher salt

### **FOR ASSEMBLY:**

8 each corn tortillas  
1 each avocado, ripe  
1/2 cup Cotija cheese, crumbled  
1/4 cup cilantro, chopped  
1/2 small red onion, thinly sliced  
2 each limes, cut into wedges

*Suggested Wine: A crisp Sauvignon Blanc.*

*Serving Ideas: Mexican Street Corn (Elote), Cilantro-Lime Rice.*

*Per Serving (excluding unknown items): 513 Calories; 36g Fat (60.0% calories from fat); 12g Protein; 42g Carbohydrate; 9g Dietary Fiber; 44mg Cholesterol; 1702mg Sodium; 8g Total Sugars; 0mcg Vitamin D; 303mg Calcium; 2mg Iron; 564mg Potassium; 344mg Phosphorus.*



### **MARINATE THE SHRIMP (40 minutes):**

In a large bowl, combine olive oil, lime juice, smoked paprika, ancho chili powder, cumin, garlic powder, salt, and pepper.

Add shrimp and toss until evenly coated. Cover and refrigerate for 20 to 30 minutes.

### **MAKE THE SLAW (while shrimp marinate):**

In a medium bowl, combine green cabbage, red cabbage, cilantro, lime juice, olive oil, honey, salt, and pepper. Toss well. Refrigerate while preparing the remaining ingredients.

### **PREPARE THE JALAPENO LIME CREMA (while shrimp marinate):**

Roast the jalapeño directly over a gas flame, on a grill, or under a broiler until charred on all sides. Place in a bowl and cover for 10 minutes.

Remove skin and seeds. In a food processor or blender, combine roasted jalapeño, sour cream, mayonnaise, lime juice, cilantro, garlic, and salt. Blend until smooth. Refrigerate until ready to use.

### **WARM THE TORTILLAS/GRILL THE SHRIMP (20 minutes):**

Preheat grill to medium-high heat (about 400°F).

Thread shrimp onto skewers.

Lightly brush tortillas with oil. Place directly on the grill for 20 to 30 seconds per side until warm and lightly charred. Keep warm in a clean kitchen towel.

Place skewered shrimp on the grill and cook for approximately 2 minutes per side, or until shrimp are pink, opaque, and lightly charred. **DO NOT OVERCOOK!** Remove from grill immediately.

### **ASSEMBLE THE TACOS (10 minutes):**

Spread a small amount of jalapeño lime crema onto each tortilla. Add a layer of slaw. Top with 4 to 5 grilled shrimp. Add avocado, Cotija cheese, red onion, and cilantro. Finish with a squeeze of fresh lime.

Serve immediately.

*The grilled shrimp are the true stars of this recipe. Marinated in fresh citrus and a bold blend of smoky spices, they're so flavorful they could be served as a meal all by themselves. A generous layer of roasted jalapeño lime crema adds a rich, creamy balance that softens the bright citrus notes without overpowering them, while the crisp cabbage slaw brings a fresh Caribbean-inspired flair with lime and cilantro.*

*Pile it all onto a lightly toasted corn tortilla, then finish with creamy avocado, salty Cotija cheese, and thinly sliced red onion. Every bite delivers the perfect combination of smoky, creamy, crunchy, tangy, and fresh flavors—a harmony that leaves your taste buds applauding and reaching for the next taco.*

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