

Shrimp Tacos with Tomatillo Salsa



Soft or hard tacos stuffed with shrimp, red bell peppers, garlic, lime juice and garnished with homemade tomatillo salsa

Serves 4

1t chili powder	1 large onion, diced	1/4c sour cream	1 avocado, peeled, pitted
1/2t crushed red pepper	1/2c black olives, sliced	2T cilantro, chopped	1 jalapeno pepper, seeded, diced
1/4t kosher salt	1 pound shrimp, peeled, deveined	2T red wine vinegar	8 soft or hard taco shells
3 garlic cloves, minced	1/2 pound tomatillos, coarsely chopped	1T lime juice	
1 large red bell pepper, diced		kosher salt	

In large bowl combine shrimp, chili powder, garlic, crushed red pepper and salt. Mix well. Sauté red bell pepper, onion and black olives in large pan. Add shrimp and sauté 4 minutes.

Place tomatillos and remaining ingredients except taco shells in food processor and process until almost smooth. Divide shrimp mixture evenly among taco shells and top with salsa.

Prepare Ahead Tip

Shrimp mixture and salsa mixture can be prepared and refrigerated, covered, separately, for 48 hours. Reheat on stovetop until warmed through. Do not overcook or shrimp will become tough.