

Shrimp Tacos with Tomatillo Salsa



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

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

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.

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Debbie Spangler ~ Certified Personal Chef

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