

Easy Shrimp Tacos

YOU WILL NEED

- 8 to 10 store-bought soft tortillas
- 2 cups of shredded Mexican blend cheese
- 1 ½ cup of Pancetta, lardons or bacon, diced
- 1 medium-sized red onion, or 2 small shallots, chopped
- 30 to 35 shrimps
- 2 cups of shredded cabbage
- 1 cup of sour cream
- 1 cup of red salsa
- 1 tablespoon of lime juice
- Seasoning: salt, pepper, paprika, and chili powder or Tabasco-style sauce
- Freshly-cut cilantro leaves for presentation

PROCEDURE

In a large saucepan, cook the diced pancetta or bacon for 5 minutes. Add the chopped onion and let the mixture cook together for another 5 minutes. Add the shrimps and let simmer on medium-heat for 8 to 10 additional minutes, or until the shrimps are fully cooked. Add salt, pepper, and one tablespoon of paprika.

Set the saucepan aside.

For the sauce, mix, in a bowl, the sour cream with the red salsa and the tablespoon of lime juice (1:1:1 ratio, in case you need to make more). Add the chili powder or Tabasco-style sauce to your preference (optional).

Build your taco:

Start with the shredded cabbage as a base of your taco, then add the shrimp/pancetta/onion mixture, and top with a spoon of sauce and some shredded cheese. Add the cilantro as a topping if desired. Serve immediately.

