



Dinner Recipe: Shrimp Taco Dinner

Shrimp Tacos

1/4 teaspoon of chili power (to taste)
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon crushed red pepper flakes (to taste)
1/2 teaspoon dried oregano
1 1/2 teaspoons ground cumin
1 teaspoon paprika
3/4 teaspoon Life is a Recipe® Garam Masala Private Blend
1 teaspoon salt
10 corn tortillas
2 pounds of shrimp (fresh, cleaned, no tails)
1 teaspoon Coconut oil
1 cup arugula
2 tomatoes (chopped, fresh)
1 red onion (chopped, fresh)
1 cup shredded mozzarella cheese
1/2 lemon squeezed

Pico De Gallo

1 bunch of cilantro (fresh, chopped)
4 tomatoes
1/2 onion (chopped finely, fresh)
1 lemon (fresh, juiced)
salt (to taste)

Guacamole

4 large avocados (fresh)
1 lemon (fresh, juiced)
1/2 red onion (chopped finely, fresh)
2 tomatoes (chopped, fresh)
1/2 cup cilantro (fresh, chopped)
1/2 cup pomegranate seeds
salt (to taste)

Salsa

3 tomatoes (fresh)
1 garlic clove (fresh)
1/2 small onion (fresh)
10 Serrano Chilis (fresh, remove stem)
1 tablespoon olive oil
cilantro (fresh, to garnish)

Instructions for Shrimp Tacos

1. In a bowl, add chili powder, onion powder, garlic powder, crushed red pepper, oregano, cumin powder, paprika, Life is a Recipe® Garam Masala, and salt and mix well to create your taco seasoning.
2. Cut each shrimp into 3 pieces depending on size.
3. Heat coconut oil in a pan.
4. Add half of the shrimp to the pan.
5. Add in lemon juice.
6. When the shrimp begin to turn pink, add 1 ½ tablespoons of the taco seasoning, depending on your taste.
7. Mix well. When finished, remove from the pan and cook the second half of shrimp, when pink, add in 1 ½ teaspoons of taco seasoning and mix well.
8. In a different pan, heat coconut oil.
9. Add in the tortilla and lightly fry until crisp on each side.
10. Sprinkle in a pinch of cheese.
11. Next, add in a spoon full of shrimp and remove from pan.
12. Garnish with arugula, tomatoes and onion.

Instructions for Pico De Gallo

1. In a bowl, add tomatoes, onion and cilantro.

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2. Stir.
 3. Next, add in lemon juice and salt to taste.

Instructions for Guacamole

1. In a large bowl, add in avocados and smash with a fork.
2. Next, add in red onion, tomatoes and cilantro.
3. Mix well.
4. Add in lemon juice and salt.
5. Mix again.
6. Garnish with cilantro.

Instructions for Hot Salsa

1. Add tomatoes, garlic, onion and chilis to blender and puree.
2. Heat olive oil in pan.
3. Add in puree.
4. On low heat, let simmer for 30 minutes.
5. Pour into a bowl and garnish with cilantro.