

Shrimp Tacos, Grain + Dairy Free

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Serves 2 to 4 people

Taco Ingredients

1 pound medium size wild caught shrimp, uncooked and thawed
4 Siete Almond Flour Tortillas or tortilla of your choice
Olive oil pan spray
2 Limes
½ teaspoon Sea Salt
1 teaspoon Black Pepper

½ pound Brussels Sprouts or half head of cabbage or pre-sliced coleslaw mix
½ large leek
Handful cilantro leaves
Parchment paper
Avocado Cumin Mayo (recipe below)

Shrimp Baked in Parchment

1. Preheat the oven to 425.
2. Line a cookie sheet with a piece of parchment paper. Spray with olive oil.
3. Lay the thawed shrimp in the middle of the parchment paper.
4. Slice one lime thinly and layer on top of the shrimp.
5. Season with sea salt and pepper.
6. Fold the long side of the parchment towards the middle and then tuck the ends under so the shrimp and limes are snug inside the parchment.
7. Bake for 18 to 20 minutes.
8. Meanwhile, make the Avocado Cumin Mayo.

Avocado Cumin Mayo

1 ripe avocado
1 teaspoon apple cider vinegar
½ teaspoon raw organic agave or honey
Juice of 1 small or ½ large lemon
¼ teaspoon salt
½ teaspoon mustard powder
Zest of one lime (reserve the limes)
¼ teaspoon cumin

Process all ingredients together in a food processor into a smooth paste. Taste and adjust seasonings to your liking.

Note: Store the Avocado Mayo with plastic wrap tightly touching it, so no air gets in.

Brussels + Leeks Slaw

Cut the stems off the Brussels sprouts and thinly slice horizontally. Thinly slice the leeks to match the size of the Brussels sprouts (or cabbage). Toss them together.

Assembly

Heat up a heavy duty saute pan and spray lightly with olive oil. One at a time, toast the tortillas as soft or crispy as you like.

Assemble the tacos with the shrimp, Avocado Cumin Aioli, Brussels sprouts + leeks slaw and avocado slices. Garnish with cilantro leaves and fresh lime juice.

