

Taco Lime Shrimp

Ingredients

2 limes, juiced, wedges
more to taste

1/4 cup red enchilada
sauce

2 tablespoons taco
seasoning mix

2 tablespoons vegetable oil

1 teaspoon garlic powder

1 pound medium shrimp,
peeled and de-veined

Freshly ground black
pepper, to taste

Freshly chopped cilantro,
for garnish

Directions

In a large bowl, whisk together lime juice, enchilada sauce, taco seasoning, vegetable oil, and garlic powder. Season with pepper to taste.

Add shrimp and toss until completely coated. Marinate for 20 minutes.

Heat grill to medium-high. Skewer shrimp and grill until pink and charred, approximately 3 minutes per side.

Garnish with cilantro and squeeze more lime to taste before serving