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## Cilantro Lime Shrimp Tacos

Makes 8 servings

### Cilantro Lime Shrimp Tacos

#### Ingredients:

8 crisp corn taco shells  
3 cups green cabbage, thinly sliced  
3 cups red cabbage, thinly sliced  
1½ lbs Kirkland Signature™ Cilantro Lime Shrimp  
10 radishes, thinly sliced  
Cilantro Lime Crema (See Quick & Easy recipe below.)  
1 avocado, sliced  
1 cup Cotija cheese, crumbled  
½ cup cilantro, chopped

#### Instructions:

Heat taco shells according to package directions. Fill each shell with green and red cabbage, shrimp, radishes, Cilantro Lime Crema, avocado, Cotija cheese, and cilantro. Line a platter with shredded cabbage. Arrange tacos on platter.

### Cilantro Lime Crema

#### Ingredients:

½ cup Best Foods® or Hellmann's® Mayonnaise  
½ cup sour cream  
1 Tbsp FRANK'S RedHot® Original Cayenne Pepper Sauce  
¼ cup cilantro  
1 Tbsp fresh lime juice  
½ avocado, sliced  
Salt and pepper to taste

#### Instructions:

In a food processor, blend all ingredients until smooth. Adjust salt and pepper according to taste.

**Tip:** Serve with Kirkland Signature Premium Ready-to-Drink Golden Margarita.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **CostcoWay**

