

# Quick & Easy

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## THE COSTCO WAY

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### **Avocados From Mexico Spicy Shrimp Tacos**

Makes 8 servings

#### **Avocado Salsa Ingredients:**

3 tomatoes, chopped

3 Avocados From Mexico, peeled, pitted and diced

1 jalapeño, seeded and chopped

1 tsp salt

½ tsp black pepper

3 Tbsp lime juice

1 cup cilantro, coarsely chopped

#### **Instructions:**

In a medium bowl, combine tomatoes, avocados, jalapeño, salt, pepper, lime juice and cilantro. Set aside. If not using right away, cover with plastic wrap to prevent discoloration. Refrigerate.

#### **Cilantro Sauce Ingredients:**

1 cup sour cream

5 Tbsp cilantro, finely chopped

3 Tbsp lime juice

#### **Instructions:**

In a small bowl, combine sour cream, cilantro and lime juice. Set aside.

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### **Spicy Shrimp Ingredients:**

7 Tbsp olive oil  
3 garlic cloves, minced  
1 tsp cumin  
1 tsp chili powder  
1 tsp onion powder (optional)  
1 tsp salt  
50 medium shrimp, peeled and deveined  
1 lime, quartered  
16 small corn tortillas  
Avocado Salsa  
Cilantro Sauce

### **Instructions:**

In a medium bowl, whisk olive oil, garlic, cumin, chili powder, onion powder and salt. Add shrimp. Toss to coat. Cover. Refrigerate for at least 10 minutes, up to 24 hours. Over high, heat a large heavy-duty or cast-iron skillet for 2 minutes. Add the shrimp mixture. Turn heat down to medium high. Cook shrimp for 5 minutes, or until pink and cooked through. Turn off heat. Squeeze lime over shrimp. Heat tortillas on the stove, in the oven or in the microwave. Spoon Avocado Salsa generously over warm tortillas. Top with 3 shrimp. Drizzle with Cilantro Sauce.

Recipes courtesy of Avocados From Mexico.

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