



Baja Style Shrimp Tacos

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Serves: 4

Time: 10 minutes

ingredients

- 2 pounds medium shrimp, peeled and deveined
- 2 tablespoons extra virgin olive oil
- the juice of one lime
- 1 teaspoon coarse salt
- 1 dozen corn tortillas
- *Pico de Gallo* (see recipe below)
- lime wedges for serving
- Cholula hot sauce (or your favorite hot sauce)
- crumbled *cojita* or feta cheese (optional)

preparation

Preheat your grill over high heat. Toss the shrimp together with the olive oil, lime juice and salt. Grill until cooked through, about 2 minutes a side.

To serve, heat the tortillas in a dry frying pan and wrap them in a tea towel to keep warm. Pile a few shrimp on top of each tortilla and serve with a bit of *pico de gallo*, fresh lime juice, a few dashes of hot sauce and a little of the crumbled cheese if you'd like.