

Taco Tuesday Sabbath

Ingredients

- 2 pounds of fresh shrimp
- 1 cup diced onions
- 2 cups of shredded Mexican cheese
- 3 limes
- 1 cup of shredded purple cabbage
- chopped cilantro *to taste*
- Sour cream
- 4 cups diced tomatoes
- Old Bay seasoning
- Onion powder
- Corn tortillas
- 2 tbsp. olive oil
- Fresh salsa
- Guacamole

Directions

Step 1: Cut shrimp into three's

Step 2: Season with Old Bay and onion powder

Step 3: Add onions and tomatoes into large skillet

Step 4: Add 2 tbsp olive oil.

Step 5: Sauté in pan until translucent.

Step 6: Add shrimp.

Step 7: Cook for 6-7 minutes or until lightly browned.

Top with fresh purple cabbage, sour cream, fresh salsa, Mexican cheese and cilantro (if you're down with cilantro)

SERIOUSLY the best thing you will have in your mouth, besides whiskey ;-)