

Shrimp or Fish Tacos with Cabbage & Lime

1/4 cup sour cream or yogurt
1 lime, half finely zested and juiced, half cut into wedges
hot sauce, such as Tabasco or a garlic pepper sauce in the asian section
garlic salt to taste
cumin to taste
6 corn tortillas
¼ head small red cabbage
½ cup fresh cilantro
½ small red onion finely chopped
avocado slices

For the marinade:

1 lb. shrimp or tilapia
1 tbsp lime juice
1/4 teaspoon chili powder
salt & pepper
1 chopped hot pepper (you can use red pepper flakes instead)
pinch cayenne pepper
2 cloves garlic minced
hot sauce

Combine shrimp, lime juice, cayenne pepper, chili powder, garlic and a few dashes of Tabasco in a small bowl. Season with salt & pepper and marinate for 10 minutes. Heat grill or fry pan to medium high heat and grill/cook the shrimp, about 2-3 minutes per side. Do not overcook!
Meanwhile, in a small bowl, combine sour cream, lime zest and juice and a few dashes of hot sauces, cumin, garlic salt. Toast corn tortillas over a kitchen burner using tongs. Divide shrimp evenly and top with cabbage, a slice of avocado, cilantro, onion & lime sour cream. Serve with lime wedges on the side!