



Coconut Lime Shrimp Tacos

Gluten free, grain free, dairy free, soy free

Ingredients

- 1 bag Siete Grain Free Lime Tortilla Chips
- ½ cup coconut, shredded & unsweetened
- 1 lb shrimp, shelled & deveined
- 1 egg, whisked
- 1 cup green cabbage, thinly shredded
- ½ cup purple cabbage, thinly shredded
- 1 carrot, thinly shredded
- 1 jalapeño, thinly sliced in rounds
- Siete Grain Free Almond Flour Tortillas, to serve

Slaw Dressing

- 2 limes, juiced & zested
- 1 orange, zested
- 1 tbsp honey
- 1 tbsp white wine vinegar
- 2 tbsp olive oil
- Salt & Pepper to taste

Garnish

- Fresh lime

Directions

- 1** In a food processor, blend chips & coconut until finely ground. Bread each shrimp by dipping in egg, then into the coconut lime crumbs.
- 2** Bake breaded shrimp on a sheet tray for 20 minutes at 375°F.
- 3** Combine green cabbage, purple cabbage, carrot, jalapeño & all slaw dressing ingredients.
- 4** Assemble tacos by adding shrimp & slaw to your tortillas. Finish with fresh lime.



Ready in 20 minutes
Serves 2-4 people