



COCONUT SHRIMP TACOS WITH AVOCADO AND CHILI AIOLI

FAST. EASY. FRESH.

1. Start by peeling and thinly slicing the **red onion**. De-seed the **pepper** and thinly slice it. Peel and grate the **carrot**. Cut the **grape tomatoes** in half. Chop half the **cilantro**; save the rest for garnish. Peel and dice the **avocado**. Cut the **lime** into wedges. Thinly slice the **ice berg lettuce**.

2. In a pan heat the **canola oil** over medium heat, then add the **onions** and **peppers**, and sauté for 3-4 minutes. Add the **unsweetened coconut**, **coconut milk**, and **shrimp**. Sauté a further 3-4 minutes to cook the shrimp. Season to taste with **sea salt** and **black pepper**.

3. Meanwhile, combine the **iceberg lettuce**, **carrots**, **grape tomatoes**, **avocado**, chopped **cilantro**, **Dressing Base** (**apple cider vinegar**, 1 Tbsp. **mayonnaise**, and **agave syrup**) in a bowl. Toss to coat, and season to taste with **sea salt** and **black pepper**.

4. In a separate bowl, stir together the **Chili Aioli Base** (**sour cream**, 1 Tbsp. **mayonnaise**, **hot sauce**, and **chili flakes**), a squeeze of **lime juice**, and ¼ tsp. **sea salt**. Mix well.

5. To serve, portion the coconut shrimp onto the **tortillas**, layer the iceberg slaw on top, and garnish with the remaining **cilantro** sprigs and the **lime wedges**. Serve with a ramekin of **chili aioli**. Enjoy!



Ingredients (2 Person Serving – 728 Calories Per Serving)

Canola Oil	2 Tbsp.	Lime	1
Flour Tortillas	6	Chili Flakes	1 tsp.
Red Onion	1 Small	Iceberg Lettuce	¼ Head
Sweet Bell Pepper	1 Small	Carrot	1 Small
Uncooked Shrimp	250 g	Grape Tomatoes	15
Coconut Milk	2 Tbsp.	Cilantro	Few Sprigs
Unsweetened Coconut	¼ Cup	Avocado	1
Sour Cream	3 Tbsp.	Apple Cider Vinegar	2 Tbsp.
Mayonnaise	2 Tbsp.	Agave Syrup	1 tsp.
Hot Sauce	2 Tbsp.	Salt and Pepper	To taste

35 Minute
Cook
Time!