

## Shrimp Tacos W/ Bacon Slaw (Gluten-Free, Paleo)

Ditch the corn and flour tortillas and wrap your tacos with out grain-free coconut wraps! These Shrimp Tacos with Bacon Slaw gives a hint of the sea and the deliciousness of the familiar taco taste.



### Ingredients:

- 1lb large raw shrimp, shells removed and deveined (remove shells and veins)
- 2 tablespoons of olive oil
- 1/2 teaspoons of chipotle powder
- 1/2 teaspoons of cumin powder
- salt and pepper, to taste
- Bacon slices
- cilantro leaves
- 2 tbsp olive oil
- 1 tbsp lime juice
- 1/8 tsp salt
- 1/8 tsp pepper
- 1/2 cubed avocados
- limes wedges

### Tortillas

- 1 NUCO Original Coconut Wrap

### Instructions:

1. Chop the bacon into small pieces and saut(e) on a pan on medium heat until thoroughly cooked. Drain in a paper towel, and set aside to cool.
2. Chop cilantro leaves roughly and add it into a mixing bowl. Also add the bacon, olive oil, lime juice, salt, and pepper. Combine by stirring and set aside.
3. In another bowl, add in the shrimp, olive oil, and remaining spices. Combine by tossing.
4. Heat a pan on medium heat and cook the shrimp on each side for 1-2 minutes. You may also choose to grill the shrimp.
5. With your coconut wrap start assembling your taco by adding pieces of shrimp, a spoonful of slaw, and slices of avocado.

## FIND WRAPS



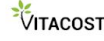
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