

# Coconut Chili Shrimp Taco Recipe

STUDIO MCGEE

## Ingredients

TIME: 30 MINUTES | YIELDS: 10-12

1/3 CUP UNSWEETENED

SHREDDED COCONUT

1 TABLESPOON CHILI POWDER

2 TEASPOONS KOSHER SALT,  
DIVIDED

1 LIME, ZESTED

1 POUND JUMBO GULF SHRIMP,  
PEELED AND DEVEINED

2 TABLESPOONS CHIPOTLES IN  
ADOBO

2 GARLIC CLOVES

2/3 CUP SOUR CREAM

1/2 CUP COCONUT MILK

1/2 GREEN CABBAGE

1 AVOCADO

6 OUNCES QUESO FRESCO

PICKLED RED ONIONS\*,  
CILANTRO, AND LIME WEDGES,  
FOR SERVING

10-12 CORN TORTILLAS

1 TABLESPOON EXTRA-VIRGIN  
OLIVE OIL

## Method

01

Start by making a coconut chili rub for the shrimp. To the bowl of a food processor, add the shredded coconut, chili powder, 1 1/2 teaspoons kosher salt, and half of the lime zest. Pulse until the coconut is finely chopped, about 30 seconds. Toss the shrimp with the coconut chili rub until completely combined, then set aside.

02

Next, prepare the coconut chipotle sauce. Finely chop the chipotles in adobo and grate the garlic cloves. Add them to a medium bowl, along with the sour cream, coconut milk, and remaining 1/2 teaspoon salt and lime zest. Whisk to combine, then set aside until ready to serve.

03

Before cooking the tortillas and shrimp, prepare the toppings. Finely shred the cabbage, slice the avocado, and crumble the cotija cheese. Set out the pickled onions, cilantro, and lime wedges.

04

Warm a large cast-iron skillet over high heat. Heat each tortilla for about 30 seconds per side until slightly charred, then set aside in a clean towel to steam and keep warm. Reduce the heat to medium, then add the olive oil and the shrimp. Cook the shrimp for about 3 minutes, turning halfway through, until they are opaque and just beginning to curl. Remove from the pan.

05

Assemble the tacos by adding the shrimp, shredded cabbage, avocado, queso fresco, pickled onions, cilantro, and chipotle coconut sauce to each tortilla. Enjoy immediately.

\*To make your own pickled red onions, thinly slice 1/2 red onion and transfer to a medium, heat-proof container. Add 1/4 cup apple cider vinegar, 1/4 cup water, 1 tablespoon granulated sugar, and 1/2 tablespoon granulated sugar, and 1/2 teaspoon kosher salt to a small saucepan over medium heat. Bring to a simmer and whisk until the sugar and salt are dissolved. Pour over the onions and let sit for about 20 minutes, or until ready to serve.