

# SHRIMP TACOS

2 filet of preferred fish (swai) or  
1 c shrimp, peeled and deveined  
1 Tbsp Cilantro, chopped  
2 tsp Scallions, sliced  
1 lime, cut into wedges  
2 cloves garlic, minced  
1 jalapeño, sliced (optional)  
1 tsp salt  
1 tsp pepper  
Pinch of cayenne  
2 tsp oil  
4 Flour or corn tortilla

Season fish, or shrimp, with cilantro, salt and pepper, garlic, cayenne, and a squeeze of lime. Heat a sautee pan with oil, cook fish/shrimp thoroughly (5-10 mins). Add fish/shrimp to tortilla and top with jalapeno, scallions, or your favorite taco toppings.