

Creamy Curry Shrimp Taco's

INGREDIENTS

Whole shrimp

Red onion

Avocado

Radish

Red cabbage

Watercress

Garlic

Heavy Cream

White wine

Olive oil

Small soft tortilla shells

Garlic powder

Paprika

Chilli powder

Curry powder

Parsley flakes

DIRECTIONS

Chop up your red onion, avocado, radish, red cabbage and garlic. Place them in individual bowls and set aside so it's ready for you when you assemble your tacos.

Get a hot pan ready with some olive oil. Once it's hot, throw your garlic and shrimp in. season the shrimp with the paprika, chilli, garlic & curry powder and parsley flakes. My shrimp were frozen and already cooked so all I had to do was sear them to warm them up. When they're ready, remove them from the pan and set aside. Keep the remains in the pan.

With those remains, add in your cooking cream and white wine. Add just enough to make a small amount of sauce; just enough to drizzle over your tacos. warm that up quickly and set aside when done.

Now just assemble. Lay out your tortilla shells and start layering. It really doesn't matter what it looks like cause your gonna eat it anyways right?! Once it's all assembled drizzle your cream sauce over your creation and your all done!