



*Spin Your Own Axis*

## *Shrimp Tacos glazed with apricot sauce*

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- **Prep Time:** 10 minutes
- **Cook Time:** 15 minutes
- **Total Time:** 25 minutes (After meat is cook you will need 15 minutes or less to prepare)
- **Serving:** 5

### **Ingredients**

- Mission Multi-grain Tortilla
- 1 tbps Apricot, Jams and Preserve Jelly
- 0.5 oz Feta Cheese
- 1tbsp Olive Oil

- 3oz Shrimp
- Tomato
- Green pepper
- Onion
- Lime
- Garlic powder
- Tint of Salt
- Paprika
- Oregano
- Thyme
- Black pepper
- Lettuce

### Instructions

1. Marinate shrimp with garlic, paprika, oregano, thyme, and lime.
2. Use a skillet, add 1tbsp of olive oil, then add shrimp. Let shrimp cook about 3 minutes per side.
3. Then, while shrimp is cooking, chop veggies, tomato, onions and green pepper.
4. Use a glass container to transfer veggies and add apricot jelly and mix altogether. Squeeze half a lime and add black pepper to sauce to counteract with the sweetness of the jelly.
5. Once ready to serve, heat grilling pan to heat tortillas. First add a bed of lettuce, followed by shrimps, add feta cheese, and top off with apricot sauce.
6. Eat immediately to prevent tortillas from sagging.
7. & that's it guys! Enjoy, savor and share your dishes by tagging us on Instagram or Snapchat using #spinyourownaxis #kitchenitwithscar hashtags!

### Nutrition Facts

- **Serving Size:** 1/5
- **Calories:** 455
- **Carbohydrates:** 59g
- **Sodium:** 700mg
- **Fat:** 11g
- **Sugar:** 13g
- **Protein:** 25g
- **Iron:** 8%
- **Fiber:** 10g