

Chipotle Lime Shrimp Tacos (Main Courses)



- 1 lb. large, uncooked shrimp
- 1/3 cup olive oil
- 2 limes
- 2 Tbsp. Halladay's Chipotle Lime Shrimp Barbeque Seasoning
- Grilling skewers
- Corn or flour soft taco shells
- Desired toppings such as salsa, cilantro, shredded cabbage, sliced radishes, etc.

Prepare shrimp according to directions on packet. Remove tails. Serve in taco shells with toppings.

Stove-top directions: prepare according to directions on packet, disregarding grilling skewers. Remove tails.