

Caribbean Spiced Shrimp Tacos

Ingredients:

- 1 lb. shrimp, peeled and deveined
- 2 tbsp **Aunty Jen's Caribbean** seasoning
- 1 tbsp olive oil
- 8 small corn tortillas
- 1 cup shredded cabbage
- 1/4 cup fresh cilantro, chopped
- 1/4 cup diced pineapple
- 1/4 cup plain Greek yogurt
- 1 tbsp lime juice
- 1 tsp honey

Instructions:

- **Prepare the Shrimp:**
 - Toss shrimp with olive oil and **Aunty Jen's Caribbean** seasoning. Cook in a hot skillet for 2-3 minutes per side until opaque.
- **Make the Sauce:**
 - Mix Greek yogurt, lime juice, honey, and a pinch of **Aunty Jen's Caribbean** seasoning.
- **Assemble the Tacos:**
 - Warm tortillas and fill with shrimp, shredded cabbage, pineapple, and cilantro.
 - Drizzle with yogurt sauce and serve.