



# Shrimp Tacos with Spicy Chipotle Slaw

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## Ingredients (Serves 4)

1 pound medium (26/30) peeled and deveined shrimp, tails removed	4 scallions, thinly sliced	2 limes, 1 zested and juiced and 1 cut into wedges	1 bunch fresh cilantro, leaves and soft stems roughly chopped
2 teaspoons chili powder	One 15-ounce can black beans, drained and rinsed well	One 14-ounce bag store-bought coleslaw mix (about 6 cups)	Sour cream or Mexican crema, for serving
Kosher salt	1/3 cup prepared chipotle mayonnaise		8 corn tortillas, warmed
2 tablespoons canola oil			

## Directions

1. Heat a large cast-iron skillet over medium-high heat. Combine the shrimp, chili powder and a large pinch of salt in a medium bowl and stir to combine. Add the canola oil to the hot skillet and swirl to coat. Add the shrimp and cook until the shrimp is no longer opaque and just cooked through, turning only once, about 2 minutes. Transfer the shrimp to a serving bowl and cover loosely with foil to keep warm.
2. Stir 2 tablespoons of water into the skillet with the dripping, using a wooden spoon or heat-proof spatula to scrape up any browned bits at the bottom of the skillet. Reserve 1 tablespoon scallions for garnish and add the rest to the skillet. Cook until the scallions are slightly softened, stirring frequently, about 1 minute. Add the beans and a large pinch of salt and cook until warmed through, about 1 minute. Turn off the heat and reserve.
3. In a large bowl, stir together the chipotle mayonnaise, lime zest and juice and a large pinch of salt. Add the coleslaw mix and half of the cilantro and stir to combine.
4. Serve the shrimp alongside the beans, coleslaw, remaining cilantro, scallions, sour cream or Mexican crema, lime wedges and warm tortillas.