

CAFE THOMPSON RECIPE

CHIPOTLE LIME SHRIMP TACO

Austin Grill, part of Thompson Restaurants, offers Tex-Mex classics like bright salsa, warm tortillas and fajitas, focusing on fresh ingredients and Tex-Mex flavors, but they also have a broader menu with items like burgers, seafood (salmon, crab cakes), pastas and steakhouse favorites (ribeye, short ribs) depending on the location.

SERVES 6



INGREDIENTS

- 2 1/2 pounds large raw shrimp, peeled and deveined
- 1/3 cup olive oil
- 3 limes, juice and zest
- 1 teaspoon salt
- 2 to 3 teaspoons chipotle powder
- 2 teaspoons smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 cup sour cream
- 3 tablespoons lime juice
- 3 tablespoons adobo sauce
- 5 cups cabbage, shredded
- 1 teaspoon salt
- 18 small corn or flour tortillas
- 3 avocados, sliced
- Extra lime wedges

DIRECTIONS

In a bowl, combine the shrimp with the oil, lime juice, zest, spices and salt. Let sit for 15 minutes.

In a bowl, whisk the sour cream, lime juice and adobo sauce, and set aside.

In a separate bowl, toss the shredded cabbage with the remaining lime juice and salt.

Assemble: Warm the 18 tortillas (on a griddle or wrapped in foil in the oven). Fill with the cabbage, 4 to 5 shrimp per taco, avocado slices and a drizzle of crema (the sour cream, lime juice and adobo sauce).

Side dishes

Texas Caviar
Cilantro Lime Rice

