

Zesty Lemon Shrimp Tacos

Servings: 2 people (makes 4 tacos) **Prep Time:** 8 minutes **Cook Time:** 6 minutes **Total Time:** 14 minutes

These zesty lemon shrimp tacos are light, bright, and ready in just minutes. Juicy shrimp cooked in butter and fresh lemon juice are tucked into warm tortillas with crunchy slaw and finished with a simple lemon-honey drizzle that balances heat and acidity perfectly.

This is the kind of quick taco recipe that works for busy weeknights, last-minute lunches, or when you want something fresh without turning on the oven.

Why You'll Love This Recipe

- Ready in under 15 minutes from start to finish
- Bright lemon flavor that keeps the shrimp juicy and fresh
- Minimal ingredients with big payoff
- Customizable with spice, sauces, or toppings
- Perfect for warm weather meals

Ingredients

- ½ lb shrimp, peeled & deveined
- 1 Tbsp butter
- 1 Tbsp lemon juice (fresh squeezed preferred)
- ½ tsp chili powder
- Salt & pepper to taste
- 1 cup slaw mix (cabbage + carrots)
- 4 tortillas (corn or flour)

Optional Lemon-Honey Sauce (Highly Recommended)

- 2 Tbsp mayonnaise
- 1 tsp lemon juice
- ½ tsp honey

Ingredient Notes & Substitutions

Shrimp: Medium or large shrimp work best. Patting them dry helps achieve a quick sear.

Butter: Adds richness, but olive oil can be substituted.

Chili powder: Use mild or spicy depending on your heat preference.

Slaw mix: Store-bought works well; thinly sliced cabbage is a good substitute.

Tortillas: Corn adds flavor, flour is softer — both work well.

Instructions

1 Step 1: Prep the shrimp

Pat shrimp dry with a paper towel. Season evenly with salt, black pepper, and chili powder.

2 **Step 2: Cook the shrimp**

Heat a skillet over medium-high heat and melt the butter. Add shrimp in a single layer and cook 1–2 minutes per side until pink, opaque, and lightly golden.

3 **Step 3: Add the lemon finish**

Pour fresh lemon juice over shrimp. Toss gently and cook 30–60 seconds until glossy. Remove from heat immediately.

4 **Step 4: Make the lemon-honey sauce**

Mix mayonnaise, lemon juice, and honey in a small bowl until smooth.

5 **Step 5: Warm the tortillas**

Heat tortillas in a dry skillet for 20–30 seconds per side or microwave wrapped in a towel for 10 seconds.

6 **Step 6: Assemble the tacos**

Fill tortillas with slaw, top with lemon shrimp, and drizzle with sauce.

7 **Step 7: Serve**

Serve immediately with extra lemon wedges on the side.

Tips for Perfect Shrimp Tacos

- Don't overcrowd the pan — shrimp cook fast and need space
- Add lemon juice at the end to keep shrimp tender
- Taste and adjust seasoning before assembling

Storage & Make-Ahead Tips

Shrimp: Best eaten fresh, but leftovers keep up to 2 days refrigerated.

Reheat: Warm gently in a skillet over low heat to avoid rubbery shrimp.

Sauce: Can be made ahead and stored for up to 3 days.

Easy Variations

- Add avocado slices or guacamole
- Swap mayo sauce for sour cream or Greek yogurt
- Add a pinch of cayenne for extra heat
- Top with cilantro or green onions