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**Shrimp Tacos with Mango Salsa**

*For the Shrimp:*  
1 pound of Shrimp  
1/2 tsp Chili Powder  
1/2 tsp Cayenne Pepper  
1/2 tsp Cumin  
1/2 tsp Salt  
1/2 Tbsp. Oil  
Combine all of the ingredients in a bowl. Add the oil to a medium size pan on medium heat.  Sauté the seasoned shrimp till cooked, depending on the size of the shrimp, 4-5 minutes.  
  
*For the Mango Salsa:  
1 Mango  
1/4 cup Finely chopped red bell pepper  
1 Green onion  
2 Tbsp. Chopped cilantro  
1 Jalapeno ( seeded and chopped fine)  
2 Limes- Juiced  
1 Lemon- Juiced  
Combine all of the ingredients in a mixing bowl and let it sit at room temperature to let the flavors marinate together.  
Build the tacos inside a flour tortilla and enjoy!  
  
CHEERS!*