

Shrimp Wrapped in Lavash Bread

I love lavash bread, is something that you will always find in my kitchen. I usually use as pizza dough, quesadilla or as a toast. This time, instead of using tortillas for my shrimp tacos I use the lavash bread.

By the way, have a nice and safe Labor Day 

Ingredients:

For the shrimp

1 lb large shrimp deveined and clean

3 green onion finely chopped

4 garlic cloves chopped

Pinch of cumin

Salt and pepper to taste

Pinch of paprika

1 tablespoon olive oil



For the salsa

2 Roma tomatoes, without seed and chopped
1 jalapeno finely chopped
 $\frac{1}{2}$ red onion finely chopped
 $\frac{1}{2}$ bunch cilantro finely chopped
Pinch of salt
1 tablespoon apple cider vinegar

Romaine lettuce shredded



Method:

For the shrimp

In a bowl place the shrimp and add all the ingredients, let it sit for 5 to 10 minutes and sautee in a hot pan.

For the salsa

Add all the ingredients of the salsa in a small bowl



Assembly of the “tacos”

Set the lavash bread in a plate, place the shrimps, the salsa and top it with the shredded lettuce. Roll it up and enjoy!





Curiosity Corner

Did you know that the baking of lavash is by slapping the flat rolled dough against the hot walls of a clay oven?

Lavash is a flatbread very popular in Iran, Armenia, Turkey, Georgia, Pakistan and Azerbaijan.

Thank you for stopping by Simple Recipes and have a great week!