

# Shrimp Tacos

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0 Freestyle Smart Points for fillings. Add points for tortillas and sour cream

- 6 Radishes
- Bunch Cilantro
- 2 Carrots
- 2 Limes
- 1/2 tsp Sugar
- 2 pounds Shrimp (raw, peeled, deveined and de-tailed)
- 2 Tbsp Blackening Seasoning
- Flour Tortillas
- Sour Cream

1. Thinly slice radishes
2. Peel carrots
3. Using veggie peeler, shave carrots into long, thin ribbons
4. In a medium bowl, combine radishes, carrots, sugar and juice of 1/2 lime.
5. Season with salt and pepper. Set aside to let pickle
6. Tear cilantro leaves from stems, place in a bowl.
7. Cut remaining limes into wedges. Set aside.
8. Cut shrimp into chunks. Sprinkle/coat with blackening season. Cook in a hot skillet until they are no longer pink.
9. Put shrimp on tortillas with slaw, cilantro and sour cream. Squeeze on lime juice.