Shrimp Tacos

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O 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 bow.
- 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 shirmp on tortillas with slaw, cilantro and sour cream. Squeeze on lime juice.