



Shrimp Tacos

Makes 4 servings

Ingredients

1 pound large shrimp, peeled and deveined
½ teaspoon paprika
½ teaspoon onion powder
½ teaspoon garlic powder
Dash of salt
Dash of pepper
⅓ cup mayonnaise

1 ounce lemon juice
2 jalapenos, sliced
1 cup cabbage, thinly sliced
1 teaspoon Creole seasoning
½ cup Greek yogurt
12 small flour tortillas

Instructions

1. Mix Greek yogurt, mayonnaise, lemon juice, Creole seasoning and jalapenos in a bowl to make sauce.
2. Coat shrimp in onion, garlic, paprika, salt and pepper.
3. Sautee shrimp in a non-stick pan until pink; remove from heat promptly.
4. Place shrimp, cabbage and sauce on a tortilla and enjoy.

Nutrition Facts

Serving size: 3 tacos; calories per serving: 880.5; carbohydrates: 101g; protein: 59g; fat: 12g; saturated fat: 4g; sugars: 4.5g; fiber: 4g; cholesterol: 175mg; sodium: 1404mg

