

# Easy Shrimp Tacos with TOSTITOS® Avocado Salsa

## Ingredients

- 1/2 cup TOSTITOS® Avocado Salsa
- 1 lb large peeled, deveined, tails-removed shrimp (21–25 count)
- 4 tsp taco seasoning
- 1/2 tsp sweet smoked paprika
- 2 tbsp olive oil
- 8 (7 inches) flour tortillas , warmed according to package directions
- 2 cups shredded lettuce
- 1 cup thinly sliced cucumber
- 4 radishes, thinly sliced
- 1/3 cup finely chopped red onion

## How to make it

1. In medium bowl, toss shrimp with taco seasoning and paprika.
2. In large skillet set over medium-high heat, heat oil. Add shrimp and cook, flipping once, for 4 to 6 minutes or until shrimp curl and turn pink, and are cooked through.
3. Assemble shrimp in warm tortillas, then top with TOSTITOS® Avocado Salsa.
4. Garnish with lettuce, cucumber, radishes and onion.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5 min	20 min	4

## Made with



TOSTITOS® Avocado Salsa