

California Shrimp Tacos with Corn Salsa



After trying fish tacos, I fell in love. I wanted to recreate them at home and though Why not use shrimp? It's an affordable healthy way to feed my seafood-loving family. —Kayla Peters, Cecilia, Kentucky



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California Shrimp Tacos with Corn Salsa Recipe photo by Taste of Home

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Total Time
Prep/Total Time: 25 min.

Makes
4 servings

Ingredients

1 can (11 ounces) Mexicorn, drained
3/4 cup chopped seeded tomatoes
1/2 cup black beans, rinsed and drained
1/4 cup minced fresh cilantro
3 garlic cloves, minced
1/4 teaspoon pepper
1/2 cup guacamole
3 tablespoons reduced-fat ranch salad dressing
16 uncooked large shrimp, peeled and deveined
3 teaspoons chili powder
1/2 teaspoon Cajun seasoning
8 taco shells, warmed

Directions

- 1
- In a small bowl, combine the first six ingredients. In another small bowl, combine guacamole and salad dressing.
- 2
- In a large bowl, toss shrimp with chili powder and Cajun seasoning. In a large nonstick skillet coated with cooking spray, saute shrimp until pink, about 5 minutes.
- 3
- Place two shrimp in each taco shell. Top with 1/3 cup corn salsa; drizzle with 1 tablespoon guacamole mixture.

Nutrition Facts

2 tacos: 342 calories, 14g fat (3g saturated fat), 83mg cholesterol, 1007mg sodium, 40g carbohydrate (7g sugars, 7g fiber), 17g protein.

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