

# 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

### DIRECTIONS

- In medium bowl, toss shrimp with taco seasoning and paprika.
- 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.
- Assemble shrimp in warm tortillas, then top with TOSTITOS® Avocado Salsa.
- Garnish with lettuce, cucumber, radishes and onion.



PREP TIME

15min



COOK TIME

5min



SERVES

4

## FEATURING

