



# 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



PREP TIME

**15**  
minutes



COOK

TIME  
**5**

minutes



SERVES

**4**

## FEATURING



## 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.