



*These fresh and flavorful tacos can be spiced up with fresh or pickled jalapeño slices.*

## Shrimp Tabbouleh Tacos

**Yield:** 6 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 2 tacos)
Black beans, drained and rinsed	1 can (19 fl oz)	Calories 580 Fat 28g Cholesterol 240mg Sodium 880mg Carbohydrate 49g Fiber 10g Sugars 3g Protein 39g
Cooked corn	1 cup	
Avocado, diced	1	
SupHerb Farms Fusions® Tabbouleh Starter	1 cup	
Olive oil, divided	1/2 cup	
Lime juice	3 tbsp	
Salt and pepper	1/2 tsp	<b>DIETARY STATEMENTS</b>  Egg Free Nut Free Gluten Free
Shrimp, peeled, deveined and tails removed (16/20 count)	36	
Corn tortillas	12	
Crumbled Feta cheese	1/2 cup	
Chopped cilantro	1/4 cup	
Lime wedges	6	

### PREPARATION

1. Toss together black beans, corn, avocado, Tabbouleh Starter, 1/4 cup olive oil, lime juice, salt and pepper.
2. Toss shrimp with remaining oil. Grill over medium-high heat, turning once, for 3 to 4 minutes or until cooked through.
3. Warm tortillas according to package directions.

### TO SERVE

Assemble shrimp, black bean mixture, feta and cilantro in tacos; serve with lime wedges.

### TIPS

- Substitute cucumber, mango or red pepper for avocado.
- Shrimp can be seasoned with Cajun seasoning, Creole or Tex-Mex seasoning.