

# Recipe

## WellWorks For You FEATURED RECIPE Easy Shrimp Tacos

4 Servings | Dairy Free, Gluten Free Option, High Protein

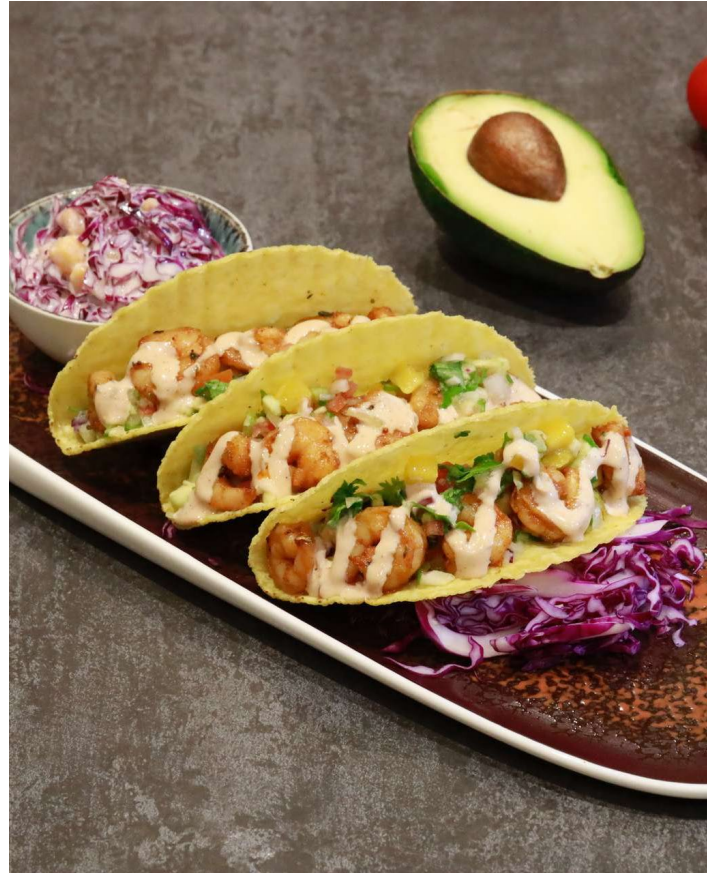
### INGREDIENTS

- 2 cups diced tomatoes
- 1 teaspoon lime zest (reserve before juicing limes)
- 5 tablespoons lime juice, divided
- ¼ cup chopped fresh cilantro
- ¼ cup diced red onion
- 2 tablespoons minced jalapeño pepper
- ⅛ teaspoon salt
- 2 tablespoons tahini
- ½ teaspoon honey
- 1 clove garlic, minced
- 2 tablespoons olive oil
- 1 tablespoon ground cumin
- 2 teaspoons ground coriander
- ¼ teaspoon ground pepper
- 1-pound large raw shrimp (21-25 count; see Tip), peeled and deveined
- 8 (6-inch) corn or flour tortillas, warmed
- 1 cup thinly sliced radishes

**NUTRITION** Serving Size: 2 Tacos

Per Serving: Calories: 398 Protein: 29g

Carbohydrates: 34g Dietary Fiber: 4g Fat: 16g Saturated Fat: 3g Sugar: 5g Sodium: 766mg



### DIRECTIONS

1. Preheat the broiler. Combine tomatoes, 2 Tbsp. lime juice, cilantro, onion, jalapeño, and salt in a medium bowl; toss to combine.
2. Whisk lime zest, the remaining 3 Tbsp. lime juice, tahini, honey, and garlic in a small bowl.
3. Combine oil, cumin, coriander, and pepper in a large bowl. Add shrimp and toss to coat. Spread the shrimp on a large, rimmed baking sheet. Broil, flipping once until the shrimp are pink and just cooked through, 4 to 6 minutes.
4. To assemble: Place 2 to 3 shrimp on each tortilla. Top each with about 3 Tbsp. salsa, 2 tsp. tahini sauce, and 2 Tbsp. radishes.

Source: [eatingwell.com/recipe/280197/easy-shrimp-tacos](https://eatingwell.com/recipe/280197/easy-shrimp-tacos)

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