



Santos Shrimp Tacos

Ingredients for 4 tacos:

- Baja Spice (equal parts cumin, blackening season, smoked paprika, and chili powder)
- 8 ounces shrimp, deveined and tails removed
- 4 flour tortillas, 8"
- 1 cup Serrano-Jicama Slaw (recipe below)
- 1 cup Corn and Black Bean Salsa (recipe on back)

Directions:

- Toss shrimp in enough Baja Spice to evenly coat. Cook shrimp in a non-stick skillet or with non-stick spray until no longer translucent.
- Divide the shrimp evenly among the tortillas.
- Add 2 ounces each Serrano-Jicama Slaw and Corn and Black Bean Salsa.

Mindful Tips

Slaw is a fun and colorful way to get in more veggies! Use it to top tacos, burgers, and sandwiches or as a versatile side dish. Get creative and toss in whatever veggies you have in the kitchen. Beware of dressings made with mayo and consider using low-fat mayo, sour cream, or Greek yogurt instead!

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Serrano-Jicama Slaw

Ingredients for 1 quart slaw:

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| ▪ 1 2/3lb shredded cabbage (1 small head) | ▪ 1 Jalapeño pepper, minced |
| ▪ 1 green bell pepper, shredded | ▪ 2 ½ cups Jicama, shredded |
| ▪ 1 red bell pepper, shredded | ▪ ¼ cup coriander, dried |
| ▪ 1 serrano pepper, minced | ▪ 2/3 cup slaw dressing |

Directions:

- Mix well.

Nutrition Facts per Taco: 249 calories, 6 g fat (0.8 g sat fat), 73 mg cholesterol, 833 mg sodium, 35 g carbs, 2.6 g fiber, 3.4 g sugar, 14 g protein