



## Shrimp & Black Bean Tacos

4 servings

15 minutes

### Ingredients

- 1 cup Black Beans (cooked)
- 1 Lime (juiced, divided)
- 1 tbsp Cilantro (chopped, plus extra for garnish)
- Sea Salt & Black Pepper (to taste)
- 1 tsp Extra Virgin Olive Oil
- 1 lb Shrimp (peeled, deveined)
- 1 tsp Taco Seasoning
- 8 Corn Tortilla (small)
- 1/4 cup Cilantro Lime Dressing

### Nutrition

Amount per serving	
Calories	398
Fat	13g
Carbs	40g
Fiber	6g
Sugar	0g
Protein	29g
Cholesterol	183mg
Sodium	345mg
Potassium	466mg
Vitamin C	3mg
Calcium	288mg
Iron	2mg
Vitamin D	0IU
Folate	65µg
Vitamin B12	0µg
Magnesium	71mg
Zinc	2mg

### Directions

- 1 In a bowl, add the black beans, half of the lime juice, and cilantro. Use a fork and smash the beans. Season with salt and pepper.
- 2 Heat the oil in a pan over medium-high heat. Add shrimp, taco seasoning, and the remaining lime juice. Stir to mix and season with salt and pepper. Cook for about five minutes, stirring occasionally, or until cooked through.
- 3 Spread the smashed beans on top of the tortillas. Top with shrimp and drizzle with cilantro lime dressing. Garnish with cilantro and enjoy!

### Notes

**Leftovers:** Best enjoy immediately. Refrigerate the smashed beans and shrimp in separate containers for up to three days. Assemble before serving.

**Serving Size:** One serving is equal to two tacos.

**Additional Toppings:** Red onion, cabbage, and/or salsa.