

Santa Fe Shrimp Tacos



Ingredients

3/4 cup reduced-fat sour cream	2 to 3 tablespoons chopped pickled jalapeños
2 tablespoons fresh lime juice	Coarse salt and ground pepper
4 Azteca tortillas 10"	3 cups baby spinach
3 cups cooked shrimp, (can be made with chicken or turkey)	1 can (15 ounces) drained and rinsed black beans
1 can (15 ounces) drained and rinsed Roasted corn	1 large tomato, thinly sliced
1 small red onion, thinly sliced	1 avocado, thinly sliced

Directions

In a bowl, whisk together sour cream, jalapeños, and lime juice; season with salt and pepper. Spread tortillas wraps with sour-cream mixture. In center of wraps, layer equal amounts of baby spinach, black beans, tomato, corn, onion, and avocado and cooked shrimp. For each taco fold taco style.