

Shrimp Scampi Tacos with Caesar Salad Slaw

10 Smart Points 307 calories



Read more at <http://www.skinnytaste.com/shrimp-scampi-tacos-with-caesar-salad-slaw/>

Total Time: 20 minutes

A unique twist on a shrimp taco – shrimp sautéed with butter and lemon juice topped with Caesar salad slaw, so fresh and light and takes less than 20 minutes to make!

Ingredients:

- 5 tablespoons Skinny Creamy Caesar Dressing, divided (recipe follows)
- 1 tbsp unsalted butter
- 1 tsp extra-virgin olive oil
- 2 garlic cloves, minced
- 1 pound peeled and deveined jumbo shrimp, tails removed
- 1/4 teaspoon kosher salt
- Freshly ground black pepper, to taste
- Pinch red pepper flakes
- Juice from ½ a lemon
- 2 tbsp chopped fresh Italian parsley
- 8 corn tortillas
- 8 romaine lettuce leaves, thinly sliced
- 2 ½ tablespoons freshly grated Parmesan cheese
- 2 scallions, chopped



For the Skinny Creamy Caesar Dressing*:

- 1/3 cup freshly grated Parmesan cheese
- Juice from 1 lemon
- 1 small garlic clove
- ½ tablespoon Dijon mustard
- 2 anchovy filets
- 1 tablespoon extra-virgin olive oil
- 5 tablespoons 0% fat Greek yogurt
- 1/8 teaspoon kosher salt
- Freshly ground black pepper, to taste

*Makes about ¾ cup. You will only need 5 tablespoons for this recipe. Refrigerate remaining dressing in an airtight container for up to a week.

Directions:

1. In a small blender or food processor, combine dressing ingredients. Process until smooth, adding a little water, if necessary, for thinner consistency. Set aside.
2. Add butter and oil to a large skillet over medium heat. When butter is melted, add garlic and sauté 30 seconds. Add shrimp and season with 1/8 teaspoon salt and pepper. Cook 2 minutes, flip, then add another 1/8 teaspoon salt and pepper. Cook an additional 2 minutes or until shrimp are opaque and cooked through. Remove from heat and add red pepper (if using), lemon juice, and parsley. Toss to evenly coat.
3. Meanwhile, heat tortillas according to package directions and in a medium bowl, toss lettuce with 2 tablespoons Caesar dressing.
4. Divide tortillas and shrimp evenly among 4 plates. Spoon pan sauce over shrimp, top each with freshly grated parmesan, scallions, and Caesar slaw. Divide remaining 3 tablespoons of dressing evenly over tacos.

Nutrition Information

Yield: 4 Servings, Serving Size: 2 tacos

- **Amount Per Serving:**
- Smart Points: 10
- Points +: 10
- Calories: 307
- Total Fat: 9.5g
- Saturated Fat: g
- Cholesterol: 150mg
- Sodium: 566mg
- Carbohydrates: 27g
- Fiber: 4.5g
- Sugar: 2g
- Protein: 27g