

Creamy Shrimp Tacos

Kraft Philadelphia

Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 27 minutes

2 teaspoons oil

1 cup onions, thinly sliced

1 pound small shrimp, uncooked, deveined and peeled

1 tub (10 oz) PHILADELPHIA Santa Fe Style Blend Cooking Creme

8 6-inch corn tortillas

1 cup Mexican style four cheese blend, shredded

1/2 cup purple cabbage, shredded

1/4 cup radishes, shredded

2 tablespoons fresh cilantro, chopped

1 lime, quartered

Heat oil in a large nonstick skillet on medium-high heat.

Add onions; cook and stir for 5 minutes.

Stir in shrimp; cook for 3 to 4 minutes or until shrimp turn pink, stirring frequently.

Add cooking creme; cook and stir for 2 minutes.

Spoon onto tortillas; top with shredded cheese, cabbage, radishes and cilantro. Squeeze lime wedges over tacos.

Per Serving (excluding unknown items): 273 Calories; 5g Fat (18.0% calories from fat); 26g Protein; 30g Carbohydrate; 4g Dietary Fiber; 173mg Cholesterol; 252mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 0 Fruit; 1/2 Fat.