**Mexican: Shrimp Tacos with Cabbage**

- 1 pound shrimp, cooked, peeled, deveined, and coarsely chopped
- 1 large tomato, seeded and diced
- 1/2 cup chopped onion
- 1/2 cup chopped pimento-stuffed green olives
- 2 tablespoons TABASCO® brand Green Jalapeño Pepper Sauce, divided
- 1/2 pound cabbage, finely chopped
- 1/2 cup crema Mexicana (Mexican-style whipping cream)*
- 3 tablespoons finely chopped cilantro
- 1/2 teaspoon salt
- 12 corn tortillas

Combine shrimp, tomato, onion, olives, and 1 tablespoon of the TABASCO® Green Sauce in a medium bowl; toss well.

In a separate bowl, combine cabbage, crema Mexicana, cilantro, remaining 1 tablespoon TABASCO® Green Sauce, and salt; toss well.

To serve, place a small amount of shrimp mixture in the center of each tortilla and top with 2 tablespoons cabbage mixture; fold tortillas over filling to form tacos. Serve immediately.

*Makes 6 servings.*

*Sour cream mixed with 2 tablespoons milk or cream may be substituted for crema Mexicana.*

Nutritional information per serving: 254 Calories, 21 g protein, 29 g carbohydrate, 7 g fat, 154 mg cholesterol, 782 mg sodium

*Recipe is courtesy of Tabasco.com*