Rex Blackened Shrimp Tacos

Servings 4 / Prep time 15 minutes/ Cook time 3 minutes

# Ingredients

* 1-pound jumbo gulf shrimp peeled and deveined with tails removed.
* Rex Blackened Seasoning (can also use either the Rex Creole seasoning for spicy, or Rex Sweet Cajun for Mild)
* 2 tablespoons olive oil
* Avocado salsa:
	+ 3 roma tomatoes diced
	+ 11oz can yellow corn, drained
	+ 15oz can black beans, rinsed and drained
	+ ½ red onion diced
	+ 2 avocados diced
	+ ¼ cup chopped cilantro
	+ Juice of one lime
	+ Salt and pepper to taste
	+ Crumbled feta for topping
	+ 16 corn tortillas 2 per taco

# Directions

1. In a medium sized bowl add the shrimp and sprinkle the seasoning over shrimp until covered. Heat olive oil in medium sized skillet over medium/hot heat and cook shrimp for 3 minutes until no longer pink.
2. To make avocado salsa: Add the tomatoes, corn, black beans, red onion, avocado and cilantro to a bowl. Salt and pepper to taste.
3. Assemble the tacos dividing the avocado salsa and topping with shrimp. Sprinkle with crumbled feta and serve immediately.