



SOUTHWEST SHRIMP TACOS

with Pico de Gallo & Hot Sauce Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Lime



1 | 2
Red Onion



1 | 2
Long Green
Pepper



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 TBSP | 2 TBSP
Southwest Spice
Blend



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



6 | 12
Flour Tortillas
Contains: Soy, Wheat



4 oz | 8 oz
Pico de Gallo



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HELLO

SOUTHWEST SPICE BLEND

This mix of chili powder, garlic, and cumin brings major flavor to succulent shrimp.

PREP: 10 MIN | COOK: 25 MIN | CALORIES: 580



TOP-NOTCH 'TILLAS

No microwave? No problem! Warm tortillas by wrapping them in foil and heating them up in the oven at 425 degrees for 5 minutes.

BUST OUT

- Zester
- Paper towels
- Medium bowl
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP** | **1 TBSP**)

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1 PREP

- Wash and dry produce.
- Zest and quarter **lime**. Halve, peel, and thinly slice **onion**. Halve, core, and slice **green pepper** into ¼-inch-thick strips.



3 COOK VEGGIES & SHRIMP

- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **green pepper**, **onion**, **salt**, and **pepper**. Cook, stirring occasionally, until browned and tender, 6-7 minutes. Transfer to a plate.
- Add another **drizzle of oil** and **shrimp** to pan. Cook until shrimp are opaque and cooked through, 3-4 minutes.
- Stir in **lime zest** and **juice from remaining lime wedges**. Season with **salt** and **pepper**.



2 MARINATE & MIX

- Rinse **shrimp*** under cold water, then pat dry with paper towels. In a medium bowl, toss shrimp with **Southwest Spice Blend** and a **squeeze of lime juice**. Set aside to marinate.
- In a small bowl, combine **sour cream** with as much **hot sauce** as you like. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



4 FINISH & SERVE

- Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, about 30 seconds.
- Divide tortillas between plates and fill with **shrimp** and **veggies**. Top with **pico de gallo** and **crema**. Serve.

*Shrimp are fully cooked when internal temperature reaches 145°.