

INGREDIENTS

2 PERSON | 4 PERSON





Red Onion



1 | 2 Long Green Pepper



10 oz | 20 oz Shrimp Contains: Shellfish



3 TBSP | 6 TBSP 1 TBSP | 2 TBSP Southwest Spice Blend



Sour Cream Contains: Milk



Hot Sauce



Flour Tortillas Contains: Soy, Wheat



4 oz | 8 oz Pico de Gallo



ANY ISSUES WITH YOUR ORDER? THERE TOO. SCAN HERE TO GET HELP!

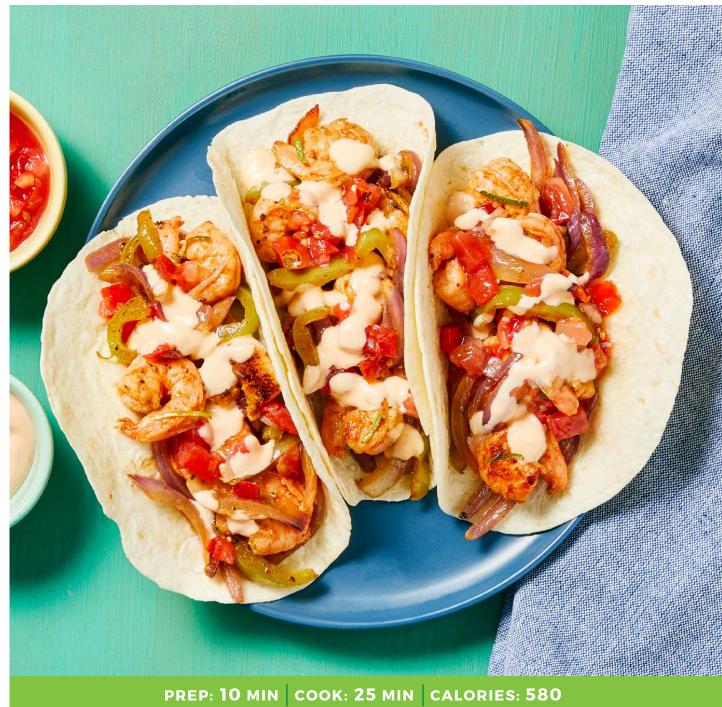
HELLO

SOUTHWEST SPICE BLEND

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

SOUTHWEST SHRIMP TACOS

with Pico de Gallo & Hot Sauce Crema





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
- Small bowl
- Paper towels
- Large pan
- Medium bowl
- 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.



- 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.



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.



- 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.