



SOUTHWEST SHRIMP TACOS

with Pico de Gallo & Hot Sauce Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Lime



1 | 2
Red Onion



1 | 2
Tomato



1 | 2
Long Green
Pepper



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 TBSP | 2 TBSP
Southwest Spice
Blend



3 TBSP | 6 TBSP
Crema
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



6 | 12
Flour Tortillas
Contains: Soy, Wheat



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HELLO

PICO DE GALLO

A refreshing, tangy topping of chopped tomato and onion that's perfect on shrimp tacos



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 570



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
- 2 Medium bowls
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Sugar ($\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp)
- 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**; mince a few slices until you have 2 TBSP (**4 TBSP for 4 servings**). Finely dice **tomato**. Halve, deseed, and slice **green pepper** into $\frac{1}{4}$ -inch-thick strips.



4 MIX CREMA

- In a small bowl, combine **crema** with as much **hot sauce** as you like. Season with **salt**.



2 MARINATE SHRIMP

- 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.



5 COOK VEGGIES & SHRIMP

- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **green pepper, sliced 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 **remaining lime zest and juice from remaining lime wedges**. Season with **salt and pepper**.



3 MAKE PICO DE GALLO

- In a second medium bowl, combine **minced onion, tomato, half the lime zest, $\frac{1}{4}$ tsp sugar ($\frac{1}{2}$ tsp for 4 servings), and a squeeze of lime juice** to taste (**save some for Step 5**). Season with **salt and pepper**.



6 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°.