

## **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 1 Lime



1 | 2 Poblano Pepper



1 | 2 Yellow Onion



4 TBSP | 8 TBSP Guacamole



1 tsp | 2 tsp Hot Sauce



1 TBSP | 2 TBSP Fajita Spice Blend



10 oz | 20 oz Shrimp Contains: Shellfish



6 | 12 Flour Tortillas Contains: Wheat



4 TBSP | 8 TBSP Sour Cream Contains: Milk



**2 tsp | 4 tsp** Smoked Paprika

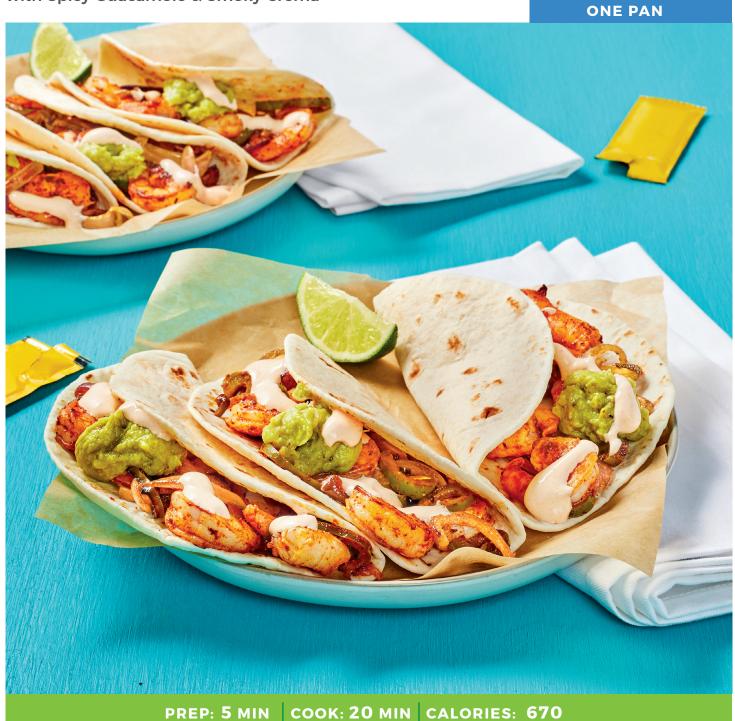
# HELLO

### **SPICY GUACAMOLE**

Spiked with hot sauce and lime juice, this creamy condiment is truly next-level.

# **ONE-PAN CANTINA SHRIMP FAJITAS**

with Spicy Guacamole & Smoky Crema



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#### **FEELIN' HOT**

Want to keep the tortillas from cooling down while you're building your fajitas? Once they're warm and pliable in step 4, take them out of the microwave and wrap 'em in foil, then take 'em out one at a time as needed.

#### **BUST OUT**

- 2 Small bowls
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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



#### **1 PREP & MIX TOPPINGS**

- Wash and dry produce.
- Quarter lime. Halve, core, and thinly slice poblano into strips. Halve, peel, and thinly slice onion.
- In a small bowl, combine guacamole, a squeeze of lime juice, and a dash of hot sauce (save the rest for serving).
   Season with salt and pepper.
- In a separate small bowl, combine paprika and sour cream. Season with salt and pepper. Add water 1 tsp at a time until mixture reaches drizzling consistency.



#### **3 COOK SHRIMP**

- Meanwhile, rinse shrimp\* under cold water, then pat dry with paper towels.
- Push veggies to one side of pan; add a drizzle of oil to empty side. Add shrimp and remaining Fajita Spice.
   Cook, stirring occasionally, until shrimp are opaque and cooked through, 3-4 minutes.
- Stir veggies and shrimp to combine. Add a big squeeze
  of lime juice and season with salt and pepper to taste.
  Turn off heat.



- Heat a drizzle of oil in a large pan over medium-high heat. Add poblano and onion; season with salt and pepper. Cook, stirring, until slightly softened, 4-5 minutes.
- Add half the Fajita Spice (you'll use the rest in the next step) and cook until fragrant, 30 seconds.



## 4 FINISH & SERVE

- Wrap tortillas in damp paper towels and microwave until warm and pliable, about 30 seconds.
- Divide tortillas between plates and fill with shrimp and veggie filling and spicy guacamole. Drizzle with smoky crema. Serve with remaining hot sauce and any remaining lime wedges on the side.

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