

INGREDIENTS

2 PERSON | 4 PERSON



Lime



Roma Tomato



10 oz | 20 oz Shrimp Contains: Shellfish



4 TBSP | 8 TBSP Sour Cream Contains: Milk



Flour Tortillas Contains: Wheat

Red Onion



1 | 2 Poblano Pepper



1 TBSP | 2 TBSP Southwest Spice Blend



1 tsp | 2 tsp Hot Sauce

HELLO

SOUTHWEST SPICE

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

ONE-PAN SOUTHWEST SHRIMP TACOS

with Pico de Gallo & Hot Sauce Crema



PREP: 10 MIN

COOK: 25 MIN

CALORIES: 640



TOP-NOTCH 'TILLAS

No microwave? No problem! You can also warm the tortillas by wrapping them in foil and letting them heat 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 (¼ tsp | ½ tsp)
- Cooking oil (1 TBSP | 1 TBSP)

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



1 PREP

- Wash and dry produce.
- Zest and quarter lime (for 4 servings, zest one lime and quarter both). Halve, peel, and thinly slice onion; mince a few slices until you have 2 TBSP (4 TBSP for 4). Finely dice tomato. Halve, deseed, and slice poblano into ¼-inch-thick strips.



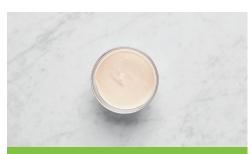
2 MARINATE SHRIMP

- Rinse **shrimp*** under cold water, then pat dry with paper towels.
- In a medium bowl, combine shrimp,
 Southwest Spice, and a squeeze of lime juice. Set aside to marinate.



3 MAKE PICO DE GALLO

 In a second medium bowl, combine minced onion, tomato, half the lime zest, ¼ tsp sugar (½ tsp for 4 servings), and a squeeze of lime juice to taste (save some for step 5). Season with salt and pepper.



4 MAKE CREMA

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.



5 COOK VEGGIES & SHRIMP

- Heat a large drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add poblano, 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 is opaque and cooked through, 3-4 minutes.
- Stir in remaining lime zest and juice from remaining lime wedges. 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.

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