



ONE-PAN SOUTHWEST SHRIMP TACOS

with Pico de Gallo & Hot Sauce Crema

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



1 | 2
Red Onion



1 | 2
Roma Tomato



1 | 2
Poblano Pepper



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 TBSP | 2 TBSP
Southwest Spice Blend



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



6 | 12
Flour Tortillas
Contains: Wheat

HELLO

SOUTHWEST SPICE

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



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 ($\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp)
- Cooking oil (1 TBSP | 1 TBSP)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



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 $\frac{1}{4}$ -inch-thick strips.



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**.



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.



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**.



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 is fully cooked when internal temperature reaches 145°.