



SOUTHWESTERN SHRIMP TACOS

with Pico de Gallo and Hot Sauce Crema



HELLO SOUTHWEST SPICE

Chili powder, garlic, and cumin bring major flavor to this savory dish.

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 650



Poblano Pepper



Roma Tomato



Sour Cream
(Contains: Milk)



Southwest
Spice Blend



Flour Tortillas
(Contains: Wheat)



Red Onion



Lime



Hot Sauce



Shrimp
(Contains: Shellfish)

START STRONG



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
- Vegetable oil (4 tsp | 4 tsp)
- Sugar (¼ tsp | ½ tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Poblano Pepper  1 | 2
- Red Onion 1 | 2
- Roma Tomato 1 | 2
- Lime 1 | 2
- Shrimp* 10 oz | 20 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Sour Cream 4 TBSP | 8 TBSP
- Hot Sauce  1 tsp | 2 tsp
- Flour Tortillas 6 | 12

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

WINE CLUB

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1 PREP

Wash and dry all produce. Core, deseed, and slice **poblano** into ¼-inch-thick strips. Halve and peel **onion**. Finely dice onion until you have 2 TBSP (¼ cup for 4 servings); thinly slice remaining. Finely dice **tomato**. Zest and quarter **lime** (quarter both limes for 4).



4 MAKE CREMA

In a small bowl, combine **sour cream** and 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.



5 COOK FILLING

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 a large drizzle of **oil** and **shrimp** to pan. Cook until shrimp are pink 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 **diced onion**, **tomato**, a squeeze of **lime juice** to taste, half the **lime zest**, and ¼ **tsp sugar** (½ tsp for 4 servings). Season with **salt** and **pepper**.



6 FINISH AND SERVE

Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm, about 30 seconds. Divide **shrimp** and **veggies** between tortillas. Top with **pico de gallo** and **crema**. Serve.

THE RICE IS RIGHT

Next time, ditch the tortillas and build a bowl with rice!

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