



# SOUTHWESTERN SHRIMP TACOS

with Pico de Gallo & Lime Crema



## HELLO

### SOUTHWEST SPICE

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

**PREP: 10 MIN** | **TOTAL: 25 MIN** | **CALORIES: 620**



Poblano Pepper



Roma Tomato



Sour Cream  
(Contains: Milk)



Shrimp  
(Contains: Shellfish)



Red Onion



Lime



Southwest Spice  
Blend



Flour Tortillas  
(Contains: Wheat)



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

## INGREDIENTS

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

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

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



## 1 PREP

**Wash and dry all produce.** Zest and quarter **lime** (for 4 servings, zest 1 lime and quarter both). Halve, peel, and thinly slice **onion**; finely dice a few slices until you have 2 TBSP (4 TBSP for 4 servings). Finely dice **tomato**. Halve, core, and slice **poblano** into ¼-inch-thick strips.



## 4 MAKE CREMA

In a small bowl, combine **sour cream** with remaining **lime zest**. 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 is opaque and cooked through, 3-4 minutes. Stir in 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 & SERVE

Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm, about 30 seconds. Divide between plates and fill with **shrimp and veggie filling**. 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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