



# SOUTHWESTERN SHRIMP TACOS

with Pico de Gallo & Hot Sauce Crema

ONE PAN

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Poblano Pepper



1 | 2  
Red Onion



1 | 2  
Roma Tomato



1 | 2  
Lime



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

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

PREP: 10 MIN | COOK: 25 MIN | CALORIES: 660





## 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)
- Vegetable oil (4 tsp | 4 tsp)

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### 1 PREP

- **Wash and dry all produce.**
- Halve, core, and slice **poblano** into  $\frac{1}{4}$ -inch-thick strips. Halve and peel **onion**. Finely dice onion until you have 2 TBSP (4 TBSP for 4 servings); thinly slice remaining. Finely dice **tomato**. Zest and quarter **lime** (for 4, zest 1 lime and quarter both).



### 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 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 another **large 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 **diced 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. 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°.