



Smart Spicy Green Goddess Shrimp Tacos

with DIY Pickled Jalapeños

Calorie Smart

Carb Smart

Quick

Spicy

25 Minutes



Shrimp



Flour Tortillas



Guacamole



Spring Mix



Jalapeño



Cilantro



White Wine Vinegar



Lime

HELLO GREEN GODDESS

An herby dressing that adds tons of flavour to anything!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, measuring spoons, strainer, zester, large bowl, small pot, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Flour Tortillas	6	12
Guacamole	3 tbsp	6 tbsp
Spring Mix	56 g	113 g
Jalapeño 🌶️	½	1
Cilantro	7 g	14 g
White Wine Vinegar	1 tbsp	2 tbsp
Lime	1	2
Sugar*	¼ tsp	½ tsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Zest, then juice **lime**.
- Thinly slice **half the jalapeño** into ¼-inch rounds, removing seeds for less heat, if desired (whole jalapeño for 4 ppl). (**TIP:** We suggest using gloves when prepping jalapeños!)
- Finely chop **cilantro**.
- Stir together **half the lime juice, lime zest, guacamole** and **half the cilantro** in a medium bowl.
- Set aside.



Prep and cook shrimp

- Meanwhile, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. **
- Add **shrimp** to the bowl with **guacamole-lime mixture**, then toss to combine.
- Set aside.



Pickle jalapeños

- Add **jalapeños, vinegar, 1 tbsp water** and **¼ tsp sugar** (dbl both for 4 ppl) to a small pot. Season with **salt**.
- Bring to a simmer over medium-high heat. Simmer, stirring often, until **sugar** dissolves, 1-2 min.
- Remove the pot from heat. Transfer **jalapeños**, including **liquid**, to a small bowl.
- Place in the fridge to cool.



Warm tortillas

- Wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



Dress greens

- Meanwhile, whisk together **remaining lime juice, remaining cilantro** and **1 tbsp oil** (dbl 4 ppl) in a large bowl. Season with **salt** and **pepper**.
- Add **spring mix**, then toss to combine.
- Set aside.



Finish and serve

- Divide **tortillas** between plates.
- Top with **greens**, then **shrimp mixture**. Spoon **any remaining sauce** from the bowl over top.
- Top **tacos** with **pickled jalapeños**.

Dinner Solved!