



# SOUTHWESTERN SHRIMP TACOS

with Pico de Gallo & Lime Crema

## 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



2 TBSP | 4 TBSP Sour Cream  
Contains: Milk



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: 620



## SO CHAR(MING)

In step 6, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

## 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.
- 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  $\frac{1}{4}$ -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**, 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 veggie filling**. Top with **pico de gallo** and **crema**. Serve.

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