



# SOUTHWEST SHRIMP TACOS

with Pico de Gallo & Hot Sauce Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Lime



1 | 2  
Red Onion



1 | 2  
Tomato



1 | 2  
Long Green  
Pepper



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



1 TBSP | 2 TBSP  
Southwest  
Spice Blend



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



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HELLO

### SOUTHWEST SPICE BLEND

This mix of chili powder, garlic, and cumin brings major flavor to succulent shrimp.



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 590





## TOP-NOTCH 'TILLAS

No microwave? No problem! Warm tortillas by wrapping them in foil and heating them 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)
- Cooking oil (1 TBSP | 1 TBSP)

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### 1 PREP

- Wash and dry produce.
- Zest and quarter **lime**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (**4 TBSP for 4 servings**). Finely dice **tomato**. Halve, deseed, and slice **green pepper** into  $\frac{1}{4}$ -inch-thick strips.



### 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, toss shrimp with **Southwest Spice Blend** and a **squeeze of lime juice**. Set aside to marinate.



### 5 COOK VEGGIES & SHRIMP

- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **green pepper**, **sliced onion**, **salt**, and **pepper**. Cook, stirring occasionally, until browned and tender, 6-7 minutes. Transfer to a plate.
- Add another **drizzle of oil** and **shrimp** to pan. Cook until shrimp are 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 **minced 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 (**save some for step 5**). 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 are fully cooked when internal temperature reaches 145°.