



Wild Shrimp Fiesta Taco Bowl

with Jalapeño & Cilantro-Lime Crema



20-30min



2 Servings

What's better than a bowl you can eat? Here, we shape flour tortillas into bowls and bake them to a golden crisp. Fewer dishes, more fun! This crunchy, festive bowl is loaded with all of the classic taco fixings—sweet, quick-cooking shrimp, crisp romaine lettuce, juicy plum tomatoes, sour cream, and fresh jalapeño for a touch of heat.

What we send

- 2 (10-inch) flour tortillas ^{1,6}
- ¼ oz Tex-Mex spice blend
- 1 plum tomato
- 1 romaine heart
- 1 jalapeño chile
- 1 lime
- ¼ oz fresh cilantro
- 2 oz sour cream ⁷
- 10 oz pkg wild caught shrimp ²

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- aluminium foil
- rimmed baking sheet
- medium skillet

Cooking tip

Capsaicin is the heat source in peppers, and it's concentrated in the seeds and white pith. For less spice, halve the jalapeño pepper and discard the seeds before finely chopping.

Allergens

Wheat (1), Shellfish (2), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 36g, Carbs 36g, Protein 36g



1. Prep tortillas

Preheat oven to 425°F with a rack in the upper third. Generously brush **tortillas** with **oil**, then season both sides with **salt** and **pepper**.



2. Bake tortillas

Use aluminum foil to make 2 loose 5-inch balls. Place on rimmed baking sheet; top each ball with **1 of the oiled tortillas**. Press edges down around the balls. Bake until mostly crisp and browned in spots, 5-7 minutes. Remove from oven and carefully flip tortilla bowls; discard foil. Bake until well browned and crisp, 2-3 minutes more.



3. Prep ingredients

Rinse **shrimp**, then pat dry. In a medium bowl, toss shrimp with **2¼ teaspoons Tex-Mex spice** and **1 teaspoon oil**. Cut **tomato** into ½-inch pieces. Halve **romaine** lengthwise, then very thinly slice crosswise, discarding stem end. Halve **jalapeño**, discard stem and seeds, and thinly slice.



4. Make crema

Squeeze **1 tablespoon lime juice** into a large bowl; cut any remaining lime into wedges. Pick **cilantro leaves** from **stems**, then thinly slice stems, keeping leaves whole. In a small bowl, stir together **sour cream**, **cilantro stems**, and **1 teaspoon of the lime juice**. Thin crema by adding **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**.



5. Cook shrimp

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shrimp** and cook, stirring, until pink and cooked through, about 3 minutes.



6. Assemble bowl & serve

To bowl with **remaining lime juice**, add **lettuce**, **half of the cilantro leaves**, and **2 tablespoons oil**; toss to combine. Season to taste with **salt** and **pepper**. Serve **salad** in **tortilla bowls** with **shrimp**, **tomatoes**, and **jalapeño slices** arranged over top. Drizzle with **cilantro crema** and garnish with **remaining cilantro leaves**. Enjoy!