



Sheet Pan Wild Shrimp Tacos

with Fresh Salsa & Sour Cream



20-30min



2 Servings

There's a lot to love about tacos, but a messy stovetop is not one of them. We ditch the skillet and opt for this one baking sheet version that's easier to pull off and still packs the same punch. Wild-caught shrimp coated in taco seasoning broil alongside bell peppers and onions, then have it your way! Assemble the tacos at the table with warm tortillas, homemade salsa, and sour cream for a mix-and-match taco night.

What we send

- 1 plum tomato
- garlic
- ¼ oz fresh cilantro
- 1 bell pepper
- 1 red onion
- 10 oz pkg wild caught shrimp ¹
- ¼ oz taco seasoning
- 2 (1 oz) sour cream ²
- 6 (6-inch) flour tortillas ^{3,4}

What you need

- apple cider vinegar (or red wine vinegar)
- neutral oil
- kosher salt & pepper

Tools

- rimmed baking sheet

Cooking tip

Use shrimp immediately or freeze.

Allergens

Shellfish (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 31g, Carbs 70g, Protein 42g



1. Make salsa

Preheat broiler with a rack in the top position. Core **tomato**, then finely chop. Finely chop **1 teaspoon garlic**. Coarsely chop **cilantro leaves and stems**. In a medium bowl, combine **tomatoes, cilantro, and half of the chopped garlic**. Stir in **1 teaspoon each of vinegar and oil**; season to taste with **salt and pepper**. Set aside until ready to serve.



4. Season shrimp

Rinse **shrimp**, then pat very dry.

Transfer to a medium bowl and toss with **remaining chopped garlic, 2 teaspoons oil, and 2 teaspoons of the taco seasoning** (save rest for own use).



2. Prep veggies

Halve **pepper**, discard stem and seeds, then slice into ½-inch wide strips.

Halve **onion** and slice through the root end into ½-inch thick wedges.



5. Broil shrimp

Place **shrimp** on baking sheet with **onions and peppers**. Broil on top oven rack until shrimp are pink and cooked through, and vegetables are deeply browned in spots, about 3-4 minutes (watch closely).



3. Broil veggies

On a rimmed baking sheet, toss **onions and peppers** with **1 tablespoon oil**; season with **salt and pepper**. Broil on top oven rack until tender, about 6-8 minutes (watch closely as broilers vary).



6. Finish & serve

In a small bowl, slightly thin **all of the sour cream**, adding **1 teaspoon water** at a time, as needed. Season to taste with **salt and pepper**. Toast **tortillas** over a flame (or under the broiler on a sheet of foil), turning frequently, until warm, 10-15 seconds per side. Wrap in foil to keep warm. Serve **shrimp and veggies** with **salsa, sour cream, and warm tortillas**. Enjoy!