



Shrimp Fiesta Taco Bowl

with Jalapeño & Cilantro-Lime Crema



20-30min



2 Servings

Raw shrimp range in color from pale gray to light pink depending on the time of year, diet and type of shrimp. One way to tell if shrimp are cooked is to note the color, it will go from pale to a darker shade of pink. Another is look for the structure of the shrimp to curl slightly.

What we send

- 6 (8-inch) flour tortillas (use 4)¹
- 10 oz pkg shrimp²
- taco seasoning (use 2¼ tsp)
- 1 plum tomato
- 1 romaine heart
- 1 fresh jalapeño
- 1 lime
- ¼ oz fresh cilantro
- 2 pks sour cream⁷

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 610kcal, Fat 35g, Carbs 49g, Proteins 28g



1. Prep tortillas

Preheat oven to 425°F with a rack in the upper third. Generously brush **4 tortillas** (save rest for own use) 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 with **2 of the oiled tortillas** so that they overlap in the middle. Press edges down around the balls. Bake until browned in spots and crisp, 5-7 minutes. Carefully flip tortilla bowls; discard foil. Return to oven until browned in spots, 2-3 minutes more.



3. Prep ingredients

Pat **shrimp** dry. In a medium bowl, toss shrimp with **1 teaspoon oil** and **2¼ teaspoons taco seasoning**. Cut **tomato** into ½-inch pieces. Halve **romaine** lengthwise, then very thinly slice crosswise, discarding stem end. Halve **jalapeño**, remove 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, if 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

In the large bowl with **remaining lime juice** combine **lettuce**, **half of the cilantro leaves**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper** and toss to coat. Place **salad** into **tortilla bowls** with **shrimp**, **tomatoes**, and **jalapeño slices**. Top with **cilantro crema** and **remaining cilantro leaves**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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