

DINNERLY

Garlic-Lime Shrimp & Corn Tacos

with Fresh Salsa & Crema



20-30min



2 Servings

WHAT WE SEND

- 8 oz pkg shrimp ¹
- 6 (6-inch) flour tortillas ^{2,3}
- 1 lime
- 5 oz corn
- 2 (1 oz) sour cream ⁴
- 2 plum tomatoes
- garlic

WHAT YOU NEED

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

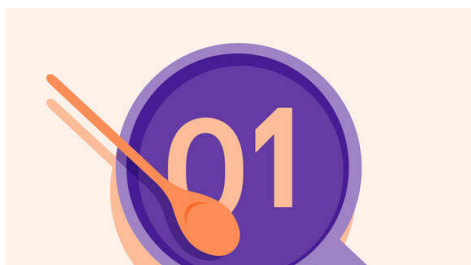
TOOLS

- medium 10" skillet

ALLERGENS

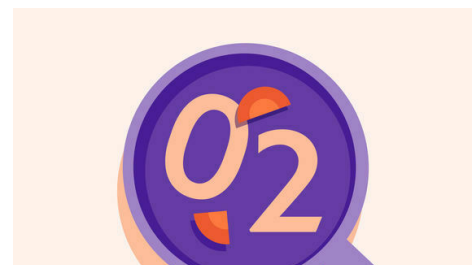
Shellfish (1), Soy (2), Wheat (3), Milk (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING



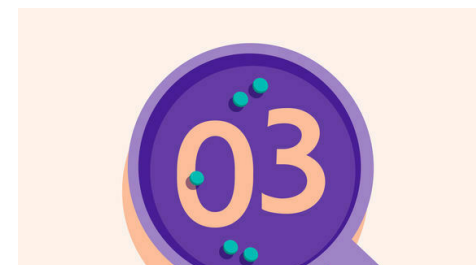
1. Prep ingredients

Finely chop 2 teaspoons garlic. Finely chop tomatoes. Finely grate zest from half of the lime into a medium bowl then squeeze in 1 tablespoon juice; cut any remaining lime into wedges.



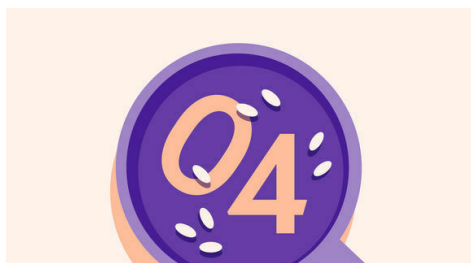
2. Marinate shrimp

Rinse and pat shrimp dry and add to bowl with lime zest and juice, along with 1 teaspoon garlic, 1 tablespoon oil, a pinch salt and few grinds pepper. Let marinate while you continue the recipe.



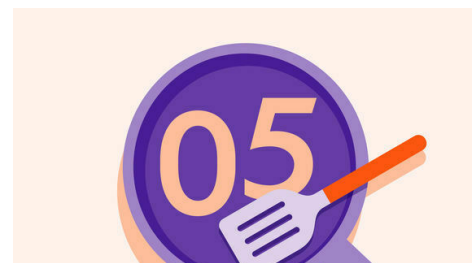
3. Prep salsa & crema

In a medium bowl, add tomatoes, remaining garlic, 1 tablespoon oil and 2 teaspoons vinegar; season with salt and pepper then toss to combine. In a small bowl, thin sour cream by adding 1 teaspoon water as needed.



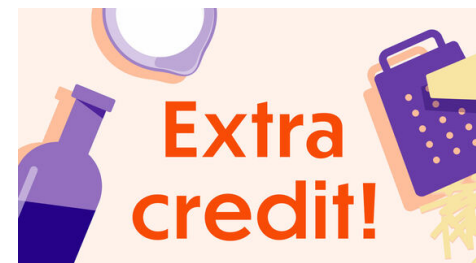
4. Warm tortillas

Heat a medium nonstick skillet over medium-high. Working one at a time, add tortillas to the skillet and toast until warm and lightly browned in spots, about 30 seconds per side (alternately, heat tortillas directly over gas flame).



5. Cook shrimp & serve

Heat 1 tablespoon oil in same skillet over medium-high. Add corn and season with salt and pepper. Cook until lightly browned in spots, 2–3 minutes; transfer to a plate. Add shrimp and cook, stirring occasionally, until shrimp are cooked through, 2–3 minutes. Return corn to skillet and stir to combine. Top tortillas with shrimp, corn and salsa; drizzle crema over. Enjoy!



6.