





## 20-Min: Shrimp Al Pastor Tacos

with Pineapple & Cilantro

 ca. 20min  2 Servings

Quick-cooking shrimp is always the answer when you want to get dinner on the table in a flash, without sacrificing flavor, and in a taco? Even better. Here we give shrimp the al pastor treatment, sautéing them with red onions, smoky chipotle powder, and sweet pineapple. Warm flour tortillas, fresh cilantro, and crisp shredded lettuce make this a taco night you won't forget—and it only takes 20 minutes!



## What we send

- 6 (6-inch) flour tortillas <sup>1</sup>
- 1 medium red onion
- 4 oz fresh pineapple
- 10 oz pkg shrimp <sup>2</sup>
- 1 head little gem lettuce
- ¼ oz chipotle chili powder
- ¼ oz fresh cilantro

## What you need

- kosher salt & ground pepper
- neutral oil
- butter <sup>7</sup>
- apple cider vinegar (or white wine vinegar)
- sugar

## Tools

- 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 580kcal, Fat 27g, Carbs 54g, Protein 33g



### 1. Warm tortillas

Preheat oven to 300°F with a rack in the center. Stack **tortillas** and wrap in foil; place on center oven rack while oven heats to warm tortillas until step 6.



### 2. Prep ingredients

Halve and thinly slice **all of the onion**. Finely chop **3 tablespoons of the onion**; reserve for step 6. Cut **pineapple** into ¼-inch pieces. Rinse **shrimp**, pat very dry, and season all over with **salt** and **pepper**. Thinly slice **lettuce** crosswise; discard stem end.



### 3. Cook onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions** and cook, stirring occasionally, until softened and browned in spots, 3-4 minutes.



### 4. Cook shrimp

To skillet with **onions**, add **shrimp**, **all but 2 tablespoons of the pineapple**, and **½ teaspoon chipotle powder** (or more depending on heat preference). Cook, stirring once or twice, until shrimp are just cooked through, about 3 minutes.



### 5. Finish shrimp

Reduce skillet heat to low. Add **2 tablespoons butter**, **1 tablespoon vinegar**, and **a pinch of sugar**. Cook, scraping up any browned bits from bottom, until butter is melted. Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Pick **cilantro leaves** from stems; discard stems. Divide **shrimp mixture** and **sauce** among **tortillas**. Top with **lettuce**, **remaining pineapple**, and **reserved chopped onions**. Garnish with **cilantro leaves** and sprinkle with **any remaining chipotle powder**, if desired. Enjoy!