

DINNERLY



Low-Cal Grilled Shrimp Tacos with Chipotle-Lime Mayo & Shredded Lettuce

 under 20min  2 Servings

Taco Tuesday is about to get an upgrade. All you have to do is stir together a tangy chipotle-lime mayo, brush it over sweet shrimp, and throw them on the grill. Top off your tacos with some shredded lettuce and a squeeze of lime juice, and you've got a low-calorie meal you'll want to recreate every Tuesday (and Wednesday, and Thursday, maybe Friday too...). We've got you covered!

WHAT WE SEND

- 1 romaine heart
- 1 lime
- ½ lb pkg shrimp ^{2,17}
- ¼ oz chipotle chili powder
- 6 (6-inch) corn tortillas

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- neutral oil
- mayonnaise ³

TOOLS

- grill or grill pan
- microplane or grater

COOKING TIP

No grill? No problem! Toast the tortillas in a medium skillet over medium-high heat, about 30 seconds per side. Then heat 1 Tbsp oil in same skillet and cook shrimp as instructed in step 4.

ALLERGENS

Shellfish (2), Egg (3), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 530kcal, Fat 27g, Carbs 46g, Protein 26g



1. Prep ingredients

Preheat grill to medium-high, if using.

Thinly slice **lettuce** crosswise into ⅛-inch ribbons, discarding stem. Finely grate ½ **teaspoon lime zest** into a small bowl, then cut lime into wedges.

Rinse **shrimp** and pat very dry.



4. SHRIMP VARIATION

Working in batches if necessary, add **shrimp** to grill in a single layer. Cook until just curled and pink, 1–2 minutes per side (see cooking tip!). Transfer to a plate.



2. Make chipotle mayo

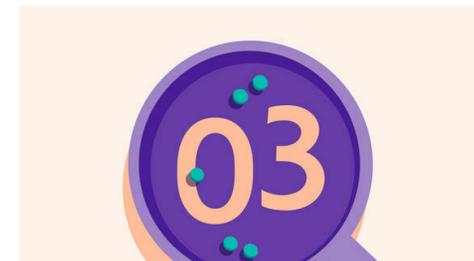
To bowl with **lime zest**, stir in ¼ **cup mayonnaise**, **chipotle chili powder** (use less depending on heat preference), ½ **teaspoon each of vinegar and water**, and ¼ **teaspoon salt** until combined.

Season **shrimp** all over with **salt** and **pepper**. Set aside **half of the chipotle mayo** for serving; brush remainder in thin layers on both sides of shrimp.



5. Finish & serve

Divide **shrimp** among **tortillas** and top with **lettuce and reserved chipotle mayo**. Serve **lime wedges** alongside for squeezing over top. Enjoy!



3. Grill tortillas

Preheat grill or grill pan to medium-high, if using. Brush grill grates with **oil**.

Working in batches if necessary, add **tortillas** to grill or grill pan and toast until lightly browned and warmed through, 30 seconds per side. Wrap in foil or a clean kitchen towel as you go to keep warm (see cooking tip!).



6. Dress the lettuce!

Dress the shredded lettuce with olive oil and lime juice to bump up the flavor.