



Tex-Mex Shrimp Tinga Tacos

with Avocado Crema



20-30min



2 Servings

Sometimes we wish it could be "Taco Tuesday" every day, but then every day would be Tuesday, so we made up our own saying, "Taco Today." These Tex-Mex style tacos combine tender shrimp that simmers in a tomatoey-Mexican Chili sauce. The shrimp tinga piles into lightly toasted corn tortillas with creamy avocado-sour cream sauce with fresh cilantro and lime juice. Taco today it is!

What we send

- 10 oz pkg shrimp ²
- 1 red onion
- ¼ oz fresh cilantro
- 1 romaine heart
- 1 lime
- 2 oz guacamole
- 1 oz sour cream ⁷
- ¼ oz chorizo chili spice blend
- 6 oz tomato paste
- 6 (6-inch) corn tortillas

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- large nonstick skillet

Allergens

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

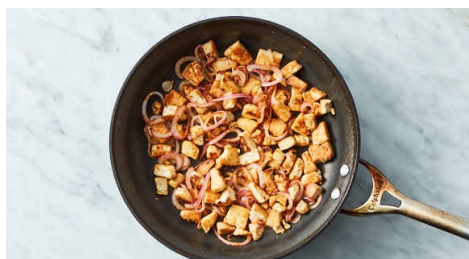
Nutrition per serving

Calories 570kcal, Fat 24g, Carbs 61g, Protein 32g



1. Prep shrimp

Rinse **shrimp** and pat very dry. Season all over with **salt** and **pepper**.



4. Brown & season shrimp

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **sliced onions**; cook, stirring, until onions are softened, 3-4 minutes. Add **shrimp** and cook, until just curled and pink, 2-3 minutes. Stir in **1-2 teaspoons chorizo chili spice blend** (depending on heat preference) and **a pinch of salt**; cook until fragrant, 30 seconds.



2. Prep ingredients

Thinly slice **1½ cups onion**; finely chop remaining onion and reserve for serving. Pick **cilantro leaves** from **stems**, then finely chop stems; reserve whole leaves for serving. Halve **romaine** lengthwise, then thinly slice crosswise, discarding end. Squeeze **1 tablespoon lime juice** into a small bowl; cut any remaining lime into wedges.



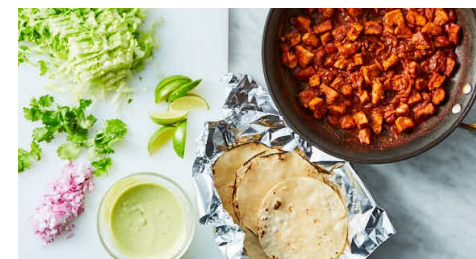
5. Simmer

Stir **¼ cup tomato paste** into skillet and cook over medium-high heat, stirring occasionally, until **shrimp** is evenly coated, about 3 minutes. Add **1½ cups water** and bring to a boil over high, then simmer over medium heat until **onions** are very tender and sauce is nearly evaporated, 6-8 minutes. Season to taste with **salt** and **pepper**.



3. Make avocado crema

To bowl with **lime juice**, add **guacamole**, **sour cream**, **cilantro stems**, and **2 tablespoons water**, stirring to combine. Season to taste with **salt** and **pepper**.



6. Warm tortillas & serve

Rub **tortillas** with oil. Toast directly over a gas flame (or broil on top oven rack), turning frequently, until pliable, 5-10 seconds per side. Wrap in foil or a clean kitchen towel to keep warm. Serve **shrimp tinga** in **tortillas**. Garnish with **shredded romaine**, **avocado crema**, **chopped onion**, and **reserved cilantro leaves**. Pass **any lime wedges** for squeezing. Enjoy!