

DINNERLY



Tex-Mex Shrimp Tacos with Tomato Salsa & Lime Crema

 ca. 20min  2 Servings

Bring the warm coastal vibes to your plate—no matter where you are—with these fresh and flavorful shrimp tacos. Tex-Mex spices season delicate shrimp filets before we quickly sear them in a hot skillet. The shrimp nestle onto toasted corn tortillas and we top them off with a zesty lime crema and savory marinated fresh tomatoes. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 1 lime
- 6 (6-inch) corn tortillas
- ½ lb pkg shrimp¹
- ¼ oz Tex-Mex spice blend
- 1 oz sour cream²
- ¼ oz granulated garlic

WHAT YOU NEED

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

TOOLS

- box grater or microplane
- medium nonstick skillet

COOKING TIP

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ALLERGENS

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

NUTRITION PER SERVING

Calories 460kcal, Fat 20g, Carbs 46g, Protein 26g



1. Prep ingredients

Cut **tomatoes** into ½-inch pieces. Zest **half of the lime** then cut into wedges. Lightly brush **tortillas** with **oil**.

Rinse **shrimp** and pat very dry; evenly season with **Tex-Mex spice** and **salt**.



4. SHRIMP VARIATION

Heat **1 tablespoon oil** in same skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes.

Divide **shrimp** between **tortillas** and top with **tomato salsa** and **lime crema**. Serve **lime wedges** alongside. Enjoy!



2. Make toppings

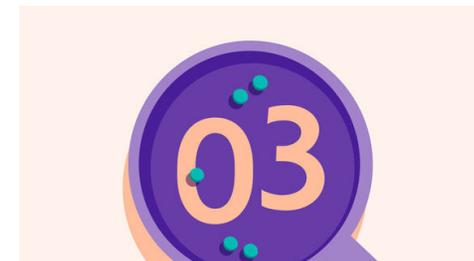
In a small bowl, whisk to combine **sour cream**, **lime zest**, and **1½ teaspoons water**; season to taste with **salt** and **pepper**.

In a separate medium bowl, combine **tomatoes**, **¼–½ teaspoon granulated garlic** (depending on taste preference), **1 tablespoon oil**, **1 teaspoon vinegar**, and a pinch each of **salt** and **sugar**.



5. ...

What were you expecting, more steps?



3. Heat tortillas

Heat a medium nonstick skillet over medium-high. Add **1–2 tortillas** at a time and cook until warm and lightly golden, about 30 seconds per side. Wrap in foil or a clean kitchen towel as you go to keep warm.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!