



Chipotle-Honey Shrimp Tacos

with Guacamole & Sour Cream



20-30min



2 Servings

Taco night is always a party on the plate. But why not shake it up a bit? We combine smoky chipotle with sweet honey to balance the heat. It's the perfect glaze for quick-cooking shrimp. It cooks up in a matter of minutes, and then it's piled onto warm tortillas. No taco is complete without toppings! Here we have thinly sliced radishes, crisp lettuce, and guacamole-sour cream sauce. Let's celebrate dinnertime!

What we send

- 10 oz pkg shrimp ²
- ¼ oz chipotle chili powder
- 1 lime
- 2 (½ oz) honey
- 1 romaine heart
- 6 (6-inch) flour tortillas ^{1,6}
- 1 radish
- 2 (2 oz) guacamole
- 2 (1 oz) sour cream ⁷

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

Wheat (1), Shellfish (2), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 41g, Carbs 76g, Protein 36g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Prep shrimp

Rinse **shrimp** and pat very dry. Transfer to a medium bowl. Add **2 teaspoons oil** and season with **¼ teaspoon salt, a few grinds of pepper, and a pinch of the chipotle chili powder**; stir to coat shrimp.



4. Warm tortillas

Heat a medium heavy skillet (preferably cast-iron) over high. Working in batches, add **tortillas** and toast until warm and browned in spots, about 30 seconds per side. Wrap warm tortillas in foil or a clean kitchen towel to keep warm as you go. (Alternatively, stack tortillas on a microwavable plate and cover with a damp paper towel. Microwave in 30-second bursts until warm.)



2. Make chipotle-honey glaze

Finely grate **½ teaspoon lime zest**, then squeeze **2 teaspoons lime juice** in a small bowl, keeping juice and zest separate.

In a second small bowl, combine **all of the honey and lime zest, 1 tablespoon oil, 1 teaspoon of the lime juice**, and **¼-½ teaspoon chipotle chili powder** (depending on heat preference).



5. Cook shrimp

Heat **2 teaspoons oil** in same skillet over medium-high. Add **shrimp and marinade**. Cook, stirring occasionally, until shrimp is medium and lightly browned, about 2 minutes. Add **chipotle-honey glaze** and cook until glaze is slightly reduced and shrimp is coated, about 1 minute more. Remove from heat. Season to taste with **salt and pepper**.



3. Prep & season lettuce

Thinly slice **lettuce** crosswise; discard stem end. Transfer to a medium bowl. Add **remaining lime juice, 1 teaspoon oil, and a pinch each of salt and pepper**; toss to combine.



6. Finish & serve

Scrub **radishes**, then slice into thin rounds. In a small bowl, stir to combine **all of the guacamole and sour cream**. Season to taste with **salt and pepper**.

Build **tacos** at the table, filling **tortillas** with **chipotle-honey shrimp, lettuce, avocado-sour cream**, and **radishes**. Enjoy!