



Fast! Chorizo-Spiced Shrimp Tacos

with Mango-Jalapeño Salsa



ca. 20min



2 Servings

Is it possible to have dinner on the table in 20 minutes? Yes! The trick to a tasty, speedy supper is using fresh, flavorful ingredients. We top warm flour tortillas with sweet, quick-cooking shrimp tossed in spicy chorizo chili spice blend. Homemade fresh mango salsa is the perfect sweet and juicy topping, while pre-made guacamole adds creaminess to balance the bite.

What we send

- 1 lime
- 1 mango
- 1 jalapeño chile
- ¼ oz fresh cilantro
- 10 oz pkg shrimp ¹
- ¼ oz chorizo chili spice blend
- 6 (6-inch) flour tortillas ^{2,3}
- 2 (2 oz) guacamole
- garlic

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- microwave
- medium nonstick skillet

Cooking tip

If you don't have a microwave for step 3, warm the tortillas in a skillet over high heat, about 30 seconds per side.

Allergens

Shellfish (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 32g, Carbs 87g, Protein 35g



1. Prep ingredients

Finely chop **1 teaspoon garlic**. Finely grate **lime zest**. Separately, squeeze **lime juice** into a medium bowl. Cut skin from **mango**; carefully cut fruit from pit, then cut fruit into ½-inch pieces. Halve **jalapeño**, remove and discard seeds, and finely chop. Separate **cilantro leaves** from **stems**; finely chop stems. Wrap leaves in a damp paper towel; set aside until step 6.



4. Cook shrimp

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **shrimp and marinade** in an even layer. Cook until browned and shrimp are cooked through, flipping halfway through, 2-3 minutes.



2. Marinate shrimp

Rinse **shrimp**, then pat dry. Transfer shrimp to a medium bowl; add **all of the chorizo chili spice, lime zest, garlic, 1 tablespoon oil, and a pinch each of salt and pepper**; stir to combine. Set shrimp aside to marinate until step 5.



5. Assemble

Spread **guacamole** on **warm tortillas** in an even layer. Top with **shrimp** and **any pan drippings**, then with **mango salsa**. Garnish with **cilantro leaves**.



3. Make mango salsa

To bowl with **lime juice**, stir in **chopped jalapeños, mango pieces, and cilantro stems**. Season to taste with **salt and pepper**. Set **mango salsa** aside until ready to serve.

Wrap **tortillas** in a damp paper towel; microwave in 30-second increments until warmed through.



6. Serve

Enjoy!