

# DINNERLY



## 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, toss it with shrimp, and throw them in a skillet. Top off your tacos with some shredded lettuce and a squeeze of lime juice, and you've got a 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 <sup>2,4</sup>
- ¼ oz chipotle chili powder
- 2 oz mayonnaise <sup>1,3</sup>
- 6 (6-inch) corn tortillas

## WHAT YOU NEED

- apple cider vinegar (or vinegar of your choice)
- kosher salt & ground pepper
- neutral oil

## TOOLS

- microplane or grater
- medium skillet

## ALLERGENS

Egg (1), Shellfish (2), Soy (3), Sulphites (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 570kcal, Fat 32g, Carbs 45g, Protein 26g



### 1. Prep ingredients

Thinly slice **lettuce** crosswise into ⅛-inch ribbons, discarding stem.

Finely grate ½ **teaspoon lime zest** into a small bowl. Stir in **chipotle chili powder** (use less depending on heat preference), **mayonnaise**, ½ **teaspoon each of vinegar and water**, and ¼ **teaspoon salt**.

Cut **lime** into wedges.



What were you expecting, more steps?



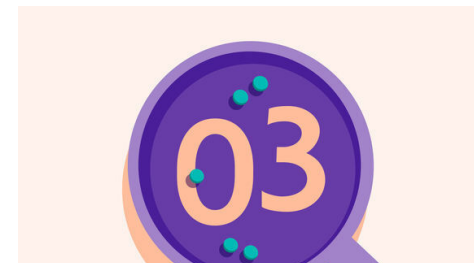
### 2. Prep shrimp & tortillas

Rinse **shrimp**, then pat very dry (first thaw under cool running water, if necessary). Add to a medium bowl with **salt, pepper, and half of the chipotle mayo**; toss to coat.

Heat a medium skillet over medium-high. Add 1 **tortilla** at a time 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.



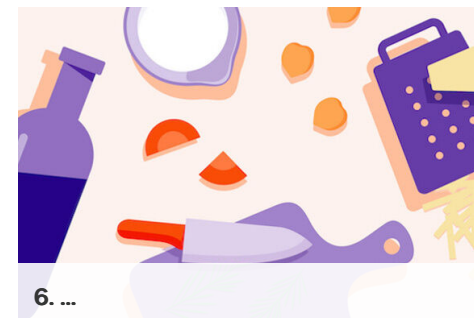
You're not gonna find them here!



### 3. Cook shrimp & serve

Heat 1 **tablespoon oil** in same skillet over medium-high. Add **shrimp** and cook, turning once, until lightly charred and cooked through, 3–5 minutes. Divide among **tortillas**; top with **lettuce** and **remaining chipotle mayo**.

Serve **shrimp tacos** with **lime wedges** for squeezing over top. Enjoy!



Kick back, relax, and enjoy your Dinnerly!