



Fast! Shrimp Al Pastor Tacos

with Pineapple & Cilantro



ca. 20min



2 Servings

Quick-cooking shrimp is always the answer when you want to get dinner on the table in a flash, without sacrificing flavor, and in a taco? Even better. Here we give shrimp the al pastor treatment, sautéing them with red onions, smoky chipotle powder, and sweet pineapple. Warm flour tortillas, fresh cilantro, and crisp shredded lettuce make this a taco night you won't forget—and it only takes 20 minutes!

What we send

- 6 (6-inch) flour tortillas ^{1,6}
- 1 yellow onion
- 2 (4 oz) pineapple cups
- 10 oz pkg shrimp ²
- 1 romaine heart
- ¼ oz chipotle chili powder
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper
- neutral oil
- butter ⁷
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- medium skillet

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 680kcal, Fat 29g, Carbs 81g, Protein 36g



1. Prep ingredients

Preheat oven to 300°F with a rack in the center. Stack **tortillas** and wrap in foil; place on center oven rack while oven heats to warm tortillas until step 6. Halve and thinly slice **all of the onion**. Finely chop **3 tablespoons of onion**. Drain **pineapple juice**. Rinse **shrimp**, pat dry, and season all over with **salt and pepper**. Thinly slice **lettuce** crosswise; discard stem end.



4. Finish shrimp

Reduce skillet heat to low. Add **2 tablespoons butter**, **1 tablespoon vinegar**, and a **pinch of sugar**. Cook, scraping up any browned bits from bottom, until butter is melted. Season to taste with **salt and pepper**.



2. Cook onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions** and cook, stirring occasionally, until softened and browned in spots, 3–4 minutes.



3. Cook shrimp

To skillet with **onions**, add **shrimp**, **all but 2 tablespoons of the pineapple**, and **½ teaspoon chipotle powder** (or more depending on heat preference). Cook, stirring once or twice, until shrimp are just cooked through, about 3 minutes.



5. Finish

Pick **cilantro leaves** from stems; discard stems. Divide **shrimp mixture** and **sauce** among **tortillas**. Top with **lettuce**, **remaining pineapple**, and **reserved chopped onions**. Garnish with **cilantro leaves** and sprinkle with **any remaining chipotle powder**, if desired.



6. Serve

Enjoy!