



Cinco de Mayo: Barbacoa Beef & Shrimp Platter

with Guacamole & Pico de Gallo



40min



2 Servings

This loaded platter is a fiesta all on its own. Shredded beef simmers in a tangy blend of enchilada sauce, sugar, and vinegar to render a deeply flavorful batch of barbacoa. At the opposite end of the flavor spectrum, sautéed shrimp combines with cilantro and lime juice to keep things fresh and light. Serve alongside warm tortillas, guacamole, and fresh pico de gallo and choose your own flavorful adventure!

What we send

- 1 red onion
- 2 (¼ oz) fresh cilantro
- 1 lime
- 2 plum tomatoes
- ½ lb pkg shredded beef ^{2,3}
- 4 oz red enchilada sauce
- 10 oz pkg shrimp ⁴
- 6 (6-inch) flour tortillas ^{2,3}
- 1 romaine heart
- 2 (2 oz) guacamole

What you need

- sugar
- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)
- butter ¹

Tools

- medium saucepan
- medium skillet
- microwave

Allergens

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

Nutrition per serving

Calories 1000kcal, Fat 48g, Carbs 100g, Protein 53g



1. Prep ingredients

Halve and finely chop **all of the onion**. Pick **cilantro leaves** from **stems**; coarsely chop leaves and thinly slice stems. Cut **lime** into 6 wedges. Cut **tomatoes** into ½-inch pieces. Break up **beef** into bite-sized pieces.

In a medium bowl, combine **tomato, cilantro stems, ¼ of the onion, juice of 1 lime wedge**, and **a pinch of sugar**. Season with **salt** and **pepper**.



4. Cook shrimp

Pat **shrimp** dry, then season all over with **salt** and **pepper**. In a medium skillet, heat **1 tablespoon oil** over medium-high heat.

Add shrimp and cook, stirring occasionally, until just cooked through, about 4 minutes. Remove from heat and stir in **cilantro leaves, 1 tablespoon butter**, and **juice from 2 lime wedges**. Season to taste.



2. Cook barbacoa

In a medium saucepan, heat **2 tablespoons oil** over medium. Add **all but 2 tablespoons remaining onions** and **a pinch of salt**. Cook, stirring occasionally, until softened and just starting to brown, about 5 minutes. Lower heat to medium-low.



5. Warm tortillas

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



3. Finish barbacoa

Add **enchilada sauce, 2 teaspoons each of sugar and vinegar**, and **1 cup water**. Blend with an immersion blender until smooth. Bring to a boil.

Add **beef**. Lower heat and gently simmer, stirring and scraping sides of saucepan occasionally, until **sauce** is very thick and deep red, 15-20 minutes. Season with **salt** and **pepper**.



6. Finish & serve

Halve **lettuce** lengthwise, then thinly shred half (save rest for own use). Halve **remaining lime wedges** for serving, if desired.

Serve **shrimp** and **barbacoa** with **pico de gallo, guacamole, lettuce, lime wedges**, and **warm tortillas** alongside. Sprinkle **barbacoa** with **remaining onion**. Enjoy!