



Shrimp Fiesta Taco Bowl

with Jalapeño & Cilantro-Lime Crema



20-30min



2 Servings

Raw shrimp range in color from pale gray to light pink depending on the time of year, diet and type of shrimp. Our shrimp is wild caught US Gulf shrimp, that's known for its delicate sweet flavor. One way to tell if shrimp are cooked is to note the color, it will go from pale to a darker shade of pink. Another is look for the structure of the shrimp to curl slightly.

What we send

- romaine heart
- taco seasoning
- lime
- fresh cilantro
- plum tomatoes

What you need

- kosher salt & ground pepper

Tools

- aluminium foil
- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610.0kcal, Fat 35.0g, Proteins 28.0g, Carbs 49.0g



1. Prep tortillas

Preheat oven to 425°F with a rack in the upper third. Generously brush **tortillas** with **oil**, then season both sides with **salt** and **pepper**.



2. Bake tortillas

Use 2 (14-inch) sheets aluminum foil. Form each sheet into a loose 4-inch ball. Place foil balls on rimmed baking sheet, then top with **tortillas**, pressing edges down around the balls. Bake until browned in spots and crisp, 5-7 minutes. Carefully flip tortilla bowls, discard foil. Return to oven until lightly browned in spots, 2-3 minutes (watch closely).



3. Prep ingredients

Pat **shrimp** dry. In a medium bowl, toss shrimp with **1 teaspoon oil** and **2¼ teaspoons of the taco seasoning**. Cut **tomato** into ½-inch pieces. Halve **romaine** lengthwise, then very thinly slice crosswise, discarding end.



4. Make crema

Squeeze **1 tablespoon lime juice**, cut any remaining lime into wedges. Pick **cilantro leaves** from **stems**, then thinly slice stems, keeping leaves whole. In a small bowl, stir together **sour cream**, cilantro stems, and 1 teaspoon of the lime juice. Stir in **1 teaspoon water** at a time to make a spoonable sauce, if needed. Season to taste with **salt** and **pepper**.



5. Cook shrimp

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shrimp** and cook, stirring, until pink and cooked through, about 3 minutes.



6. Assemble bowl & serve

In a large bowl, toss **lettuce** and **half of the cilantro leaves** with **remaining lime juice** and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Place **salad** into **tortilla bowls** with **shrimp**, **tomatoes**, and **pickled jalapeño slices**. Top with **cilantro crema** and **remaining cilantro leaves**. Enjoy!