



Shrimp Fiesta Taco Bowl

with Jalapeño & Cilantro-Lime Crema



20-30min



4 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
- lime
- taco seasoning
- fresh cilantro
- plum tomatoes

What you need

- kosher salt & ground pepper

Tools

- aluminium foil
- large 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 560.0kcal, Fat 30.0g, Proteins 28.0g, Carbs 48.0g



1. Prep tortillas

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



2. Bake tortillas

Use 4 (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 golden in spots, 2-3 minutes more (watch closely).



3. Prep ingredients

Pat **shrimp** dry. In a medium bowl, toss shrimp with **2 teaspoons oil** and **4½ teaspoons of the taco seasoning**. Cut **tomatoes** into ½-inch pieces. Halver **romaine** lengthwise, then very thinly slice crosswise, discarding ends.



4. Make crema

Squeeze **2 tablespoons 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 **all of the sour cream**, cilantro stems, and **2 teaspoons of the lime juice**. Stir in 1 teaspoon of water at a time to make a spoonable sauce. Season to taste with **salt** and **pepper**.



5. Cook shrimp

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



6. Assemble bowls & serve

In a large bowl, toss **lettuce** and **half of the cilantro leaves** with **remaining lime juice** and **¼ cup oil**. Season to taste with **salt** and **pepper**. Divide **salad** among **tortilla bowls** along with **shrimp**, **tomatoes**, and **pickled jalapeño slices**. Top with **cilantro crema** and **remaining cilantro leaves**. Enjoy!