



In your box

- 1 Roma Tomato
- 1 Red Onion
- 1 oz. Sour Cream
- 🌶️ 1 Poblano Pepper
- 2 oz. Guacamole
- 6 Small Flour Tortillas
- ½ oz. Grated Cotija Cheese
- 🌶️ 1 oz. Tomato Chipotle Butter
- ¼ oz. Cilantro

Customize It Options

- 8 oz. Shrimp
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Steak Strips
- 12 oz. Ground Chicken

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Chipotle-Tomato Shrimp Tacos

with guacamole and cotija cheese

NUTRITION per serving—Calories: 636, Carbohydrates: 59g, Sugar: 11g, Fiber: 6g, Protein: 26g, Sodium: 1838mg, Fat: 34g, Saturated Fat: 14g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **Impossible burger**, follow same instructions as shrimp in Step 3, breaking up until burger is heated through, 3-5 minutes.
- If using **ground chicken**, follow same instructions as shrimp in Step 3, breaking up until no pink remains and chicken reaches minimum internal temperature, 7-9 minutes.
- If using **steak strips** or **flank steak**, separate into a single layer and pat dry. Follow same instructions as shrimp in Step 3, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Core **tomato** and cut into ¼" dice.
- Mince **cilantro** (no need to stem).
- Stem **poblano pepper**, seed, and cut into ½" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Combine tomato, **guacamole**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.
- Pat **shrimp** dry, and season all over with ¼ tsp. salt and a pinch of pepper.



2. Start the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **onion** to hot pan and stir occasionally until beginning to soften, 1-2 minutes.
- Add **poblano** and stir occasionally until lightly charred and tender, 3-5 minutes.



3. Finish the Filling

- Working in batches if necessary, add **shrimp** and a pinch of **pepper** to pan.
- Stir occasionally until shrimp reaches a minimum internal temperature of 145 degrees, 3-5 minutes.
- Remove from burner. Add **chipotle tomato butter** and stir to combine.



4. Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.



5. Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **filling**. Garnish with **guacamole**, **sour cream**, **cilantro**, and **cheese** (crumbling with hands if necessary). Bon appétit!