



In your box

- ½ oz. Crispy Fried Onions
- 6 Small Flour Tortillas
- 1 fl. oz. Jalapeño Ranch Dressing
- 4 oz. Slaw Mix
- 6 oz. Pepper and Onion Mix
- 1 oz. Shredded Cheddar-Jack Cheese
- 2 fl. oz. Carolina BBQ Sauce

Customize It Options

- 8 oz. Shrimp
- 10 oz. Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak
- 16 oz. Double Portion-Shrimp

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper
Mixing Bowl

Minimum Internal Protein Temperature

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

Oven-Ready



BBQ Shrimp Tacos

with jalapeño ranch slaw

NUTRITION per serving—Calories: 572, Carbohydrates: 66g, Sugar: 16g, Fiber: 4g, Protein: 27g, Sodium: 1832mg, Fat: 23g, Saturated Fat: 8g
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
Easy

Spice Level
Spicy

Before you cook

All cook times are approximate based on testing.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Pat **shrimp** dry.
- Combine shrimp, **pepper and onion mix**, 1 tsp. **olive oil**, and a pinch of **pepper** in provided tray until completely combined.

2. Bake the Meal

- Bake uncovered in hot oven until **shrimp** reaches a minimum internal temperature of 145 degrees, 18-20 minutes.

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp.
- If using **steak strips** or **flank steak**, separate into a single layer and pat dry. Follow same instructions as shrimp in Steps 1, 2, and 3, baking uncovered in hot oven until steak reaches minimum internal temperature, 18-20 minutes. Rest, 3 minutes.



3. Finish the Dish

- While meal bakes, combine **slaw mix**, **dressing**, and a pinch of **salt** and **pepper** in a mixing bowl.
- Carefully remove from oven. Drain liquid from tray, if desired. Str in **BBQ sauce**.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Fill tortillas with **shrimp mixture** and top with slaw (to taste), **cheese**, and **crispy onions**. Bon appétit!