



In your box

- ½ oz. Wonton Strips
- 6 oz. Sliced Red Bell Pepper
- 4 oz. Slaw Mix
- 1 ½ fl. oz. Asian Sesame Dressing
- .84 oz. Mayonnaise
- 1 tsp. BBQ Spice Rub
- 6 Small Flour Tortillas

Customize It Options

- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Fully Cooked Pulled Pork
- 16 oz. Double Portion-Shrimp

*Contains: eggs, wheat, soy

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



Smoky 'n Sweet Shrimp and Pepper Wonton Tacos

with slaw

NUTRITION per serving—Calories: 614, Carbohydrates: 62g, Sugar: 13g, Fiber: 5g, Protein: 24g, Sodium: 1765mg, Fat: 30g, Saturated Fat: 7g
 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

Mild

Before you cook

All cook times are approximate based on testing.



Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp.
- If using **diced chicken**, follow same instructions as shrimp in Steps 1 and 2, baking uncovered until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **pulled pork**, coarsely chop. Excess pork fat will render while cooking and add flavor. Follow same instructions as shrimp in Steps 1 and 2, baking uncovered until pork is heated through, 16-18 minutes.

1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Pat **shrimp** dry. Combine shrimp and **seasoning rub** in provided tray. Push to one side.
- Combine **peppers**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in empty side of tray.

2. Bake the Shrimp and Vegetables

- Bake uncovered in hot oven until **peppers** are tender and **shrimp** reach a minimum internal temperature of 145 degrees, 16-18 minutes.



3. Assemble the Tacos

- While shrimp bakes, combine **slaw mix** and **dressing** in a mixing bowl.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Spread **mayonnaise** on tortillas and top with **shrimp and pepper mixture**, **slaw mix**, and **wontons**. Bon appétit!