



In your box

- 1 fl. oz. Sweet Vidalia Onion Dressing
- 6 Small Flour Tortillas
- 🔪 ¼ fl. oz. Hot Sauce
- .88 oz. Tartar Sauce
- 4 oz. Slaw Mix
- 1 tsp. Chesapeake Seasoning
- 6 oz. Sliced Red Bell Pepper
- ½ oz. Potato Sticks
- 1 tsp. Cornstarch

Customize It Options

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

*Contains: eggs, wheat

You will need

- Olive Oil
- Mixing Bowl

Minimum Internal Protein Temperature

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

Oven-Ready



Chesapeake Shrimp Tacos

with spicy tartar sauce and sweet onion slaw

NUTRITION per serving—Calories: 548, Carbohydrates: 64g, Sugar: 14g, Fiber: 5g, Protein: 23g, Sodium: 1850mg, Fat: 22g, Saturated Fat: 6g
 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

30-40 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 **steak strips**, separate into a single layer and pat dry. Follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until no pink remains and steak reaches minimum internal temperature, 16-20 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **red bell pepper**, 1 tsp. **olive oil**, and half the **seasoning blend** (reserve remaining for shrimp) in provided tray. Spread into a single layer.
- Bake uncovered in hot oven, 10 minutes.
- While red bell pepper bakes, make slaw.



2. Add Shrimp and Make Slaw

- Combine **slaw mix**, 1 tsp. **olive oil**, and **dressing** in a mixing bowl. Set aside.
- Carefully remove tray from oven. Push **red bell pepper** to one side. *Tray will be hot! Use a utensil.*
- Pat **shrimp** dry. Add shrimp, **cornstarch**, and remaining **seasoning blend** to empty side of tray and thoroughly combine.



3. Finish the Dish

- Bake uncovered in hot oven until **peppers** are tender and **shrimp** reaches a minimum internal temperature of 145 degrees, 16-18 minutes.
- Carefully remove tray from oven. Stir **hot sauce** (to taste) and **tartar sauce** into shrimp until completely combined.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Place shrimp and peppers in tortillas and top with **slaw** and **potato sticks**. Bon appétit!