



Baja Mango Shrimp Tacos

WITH GUACAMOLE

Classic



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt, Pepper
3 Mixing Bowls, Large
Non-Stick Pan

Ingredients

- 1 Lime
 - 3 oz. Frozen Mangoes
 - 6 Small Flour Tortillas
 - 2 oz. Sour Cream
 - 1 oz. Flour
 - 2 Green Onions
 - 1 Jalapeño Pepper
 - 2 oz. Guacamole
 - 4 oz. Slaw Mix
- Customize It Options**
- 8 oz. Shrimp
 - 12 oz. Impossible Burger
 - 10 oz. Steak Strips
 - 12 oz. Salmon Fillets
 - 16 oz. Double Portion Shrimp

Difficulty Level

INTERMEDIATE

Spice Level

MILD

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/17379

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **salmon**, pat dry and season a pinch of **salt** and **pepper** (skip flour). Follow same instructions as shrimp in Step 3, cooking, skin-side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side. *Flake salmon, if desired, before adding to taco.*
- If using **steak strips**, spread into a single layer, pat dry, coarsely chop, and season with a pinch of **salt** and **pepper** and **flour**. 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.
- If using **Impossible burger**, follow same instructions as shrimp in Step 3, seasoning with a pinch of salt and pepper and flour, and breaking up burger until heated through, 4-6 minutes.



1. Prepare the Ingredients

- If **mango** is frozen, rinse under cold water until thawed. Coarsely chop **mango**.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- Pat **shrimp** dry and halve lengthwise. In a mixing bowl, combine shrimp, **flour**, and a pinch of **salt** and **pepper**. Set aside.



2. Make the Slaw

- In another mixing bowl, combine **mango**, **slaw mix**, **lime juice**, **jalapeño**, **white portions of green onions**, and a pinch of **salt** and **pepper**. Set aside.



3. Cook the Shrimp

- Heat 1 Tbsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **shrimp** to hot pan and cook until lightly browned and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner.



4. Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warmed, 30-60 seconds. *If tortillas come folded, keep folded.*
- Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.



5. Finish the Dish

- In another mixing bowl, combine **guacamole** and **sour cream**.
- Plate dish as pictured on front of card, filling **tortillas** with **shrimp** and topping with **slaw**, **green portions of green onions**, and sour cream-guacamole mixture. Squeeze **lime wedges** over tacos to taste. Bon appétit!