



Chipotle BBQ Shrimp Tacos

WITH PINEAPPLE AND POBLANOS

Oven-Ready



Prep & Cook Time

15-20 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Cooking Spray

Difficulty Level

EASY

Spice Level

SPICY

Ingredients

- 2 oz. Sour Cream
 - 1/2 oz. Grated Cotija Cheese
 - 6 Small Flour Tortillas
 - 🔥 3 oz. Diced Poblano
 - 4 oz. Pineapple Chunks
 - 3 oz. Fire Roasted Corn Kernels
 - 3 oz. BBQ Sauce
 - 🔥 .8 oz. Chipotle Butter
 - 🔥 1 tsp. Chipotle Seasoning
- Customize It Options**
- 8 oz. Shrimp
 - 12 oz. Impossible Burger
 - 10 oz. Steak Strips
 - 10 oz. Diced Boneless Skinless Chicken Breasts

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/20216

*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, sesame, 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.

Customize It Instructions

- If using **diced chicken breasts**, pat dry. Follow same instructions as shrimp in Steps 1 and 2, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **Impossible burger**, follow same instructions as shrimp in Steps 1 and 2, breaking into small pieces and baking uncovered in hot oven until burger is heated through, 18-20 minutes.
- If using **steak strips**, pat dry. Coarsely chop, then separate pieces. Follow same instructions as shrimp in Steps 1 and 2, baking uncovered in hot oven until steak strips reach minimum internal temperature, 13-15 minutes. Rest, 3 minutes.



2. Bake the Meal

- Carefully remove tray from broiler. Reduce heat to 425 degrees. Carefully drain any excess liquid from tray.
- Stir in **corn**, **BBQ sauce**, and 1 tsp. **olive oil**. *Tray will be hot! Use a utensil.*
- Bake again uncovered in hot oven until shrimp reach a minimum internal temperature of 145 degrees, 7-9 minutes.
- While meal bakes, continue recipe.



1. Start the Filling

- Preheat broiler, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Spray provided tray with **cooking spray**.
- Drain **shrimp** thoroughly. Pat dry.
- Combine **poblanos** (use less if spice-averse), **pineapple**, shrimp, **chipotle seasoning** (use less if spice-averse), and 1 tsp. **olive oil** in provided tray.
- Broil in hot oven until shrimp turn pink, 3-5 minutes.
- *Don't text and broil! Keep an eye on oven as meal may burn easily under broiler.*



3. Warm Tortillas and Finish Meal

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Carefully remove tray from oven. Add **butter** (to taste) and stir to combine.
- To serve, fill tortillas with **filling** and garnish with **sour cream** and **cheese**. Bon appétit!