



BBQ Shrimp Tacos

WITH JALAPEÑO RANCH SLAW

Oven-Ready



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt, Pepper
Mixing Bowl

Difficulty Level

EASY

Spice Level

MILD

Ingredients

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

Customize It Options

- 8 oz. Shrimp
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips
- 12 oz. Impossible Burger

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/24847

*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 Step 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 Step 2, 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 Step 2, baking uncovered in hot oven until steak reaches minimum internal temperature, 13-15 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Drain **shrimp** thoroughly. Pat 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 Filling

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



3. Make Slaw and Heat Tortillas

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