



Shrimp and Poblano Tostadas

WITH GREEN CHILE QUESO AND CILANTRO

Oven-Ready Plus



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil
Microwave-Safe Bowl

Difficulty Level

EASY

Spice Level

SPICY

Ingredients

- 8 oz. Shrimp
- 4 Small Flour Tortillas
- 3 oz. Diced Poblanos
- ½ oz. Fire-Roasted Diced Hatch Green Chile Peppers
- 4 fl. oz. Enchilada Sauce
- 1 oz. Cream Cheese
- 1 oz. Shredded Nacho/Taco Cheese Blend
- 2 tsp. Fajita Seasoning
- 4 oz. Black Beans
- ¼ oz. Cilantro

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/24930

*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.



1. Bake the Topping

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Drain **shrimp** thoroughly and pat dry.
- Drain **beans**.
- In provided tray, combine shrimp, **poblanos** (use less if spice-averse), and 1 tsp. **olive oil**. Spread into an even layer.
- Bake uncovered in hot oven, 15 minutes.
- Carefully remove tray from oven.
- Drain excess liquid. *Tray will be hot! Use a utensil.* Add **fajita seasoning**, beans, and **enchilada sauce** to tray and stir to combine.
- Bake again uncovered in hot oven until shrimp reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- While topping bakes, continue recipe.



2. Toast the Tortillas

- Poke **tortillas** with a fork all over, 10 times for each tortilla.
- Place tortillas directly on oven rack in a single layer and toast until lightly browned and crisp, 3-5 minutes.
- *Tostadas are a delicious, but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing steps.*



3. Make Queso and Assemble Tostadas

- Stem and tear **cilantro leaves**.
- In a microwave-safe bowl, combine **shredded cheese**, **cream cheese**, **green chiles** (to taste), and 1 Tbsp. **water**. Microwave uncovered, 30 seconds.
- Carefully remove from microwave. Stir to combine. *If too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.*
- To serve, top **tortillas** with **shrimp mixture**, queso, and cilantro. Bon appétit!