



NUTRITION *per serving* 33g carbohydrates 12g fat 19g protein 1009mg sodium | low-calorie, low-carb, gluten-free, dairy-free, soy-free, nut-free

 Calories
296

 Prep & Cook Time
35-45 min.

 Cook Within
3 days

 Difficulty
Easy

 Spice Level
Medium

IN YOUR BOX

- 1 Poblano Pepper
- 2 Roma Tomatoes
- 1 Shallot
- 1 ½ oz. Radishes
- 1 Romaine Heart
- 1 Lime
- 2 ½ oz. Corn Kernels
- 16 Shrimp
- ½ oz. Pepitas
- 1 ½ Tbsp. Home Chef Southwest Seasoning

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Medium Pan
- Mixing Bowl

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HOME CHEF

Southwestern Shrimp Salad

with poblano peppers and Roma tomatoes

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Poblano peppers** have a smoky flavor and can vary in spiciness from mild to slightly eye-watering. Removing seeds reduces its heat considerably, but feel free to use less than the whole pepper to suit your taste.
- **Heads Up!** Shallots bring a slightly assertive onion-garlic flavor when used raw. Use to taste when adding diced shallots to **dressing** and julienned shallots to **salad**.
- **Heads Up!** **Southwest seasoning** is used twice. 1 tsp. seasons **salad dressing** and remaining seasons **shrimp**.
- Our **Southwest seasoning** contains chili powder. Feel free to use half (or less) of suggested amounts for less spice.

FROM THE CHEF

Drain corn on a paper towel before cooking to bring out more flavor and get better color.

Did you know...

Our **Southwest seasoning** is a blend of 2 parts smoked paprika, 1 part chili powder, and ½ part each cumin and coriander.

Poblano peppers are native to Puebla, Mexico, and are used in a variety of applications. One popular preparation calls for stuffing them with cheese and frying to make chiles rellenos.



Prepare the Ingredients

Stem **poblano peppers**, seed, halve lengthwise, and slice into ½” wide strips. Core **Roma tomato** and cut into ¼” dice. Peel and halve **shallot**. Slice half the shallot into thin strips (julienne) and finely dice other half. Trim **radishes**, halve, and slice into thin half-moons. Hold **romaine head** at root end and chop coarsely. Zest **lime**, halve, and juice. Rinse **corn** under warm water if still frozen. Rinse **shrimp** and pat dry.



Cook the Shrimp

In same pan used for peppers and corn, heat 2 tsp. **olive oil** over medium-high heat. Add **shrimp** and remaining **seasoning blend** (to taste) to hot pan and cook 5 minutes, while stirring, or until shrimp is firm, opaque, and reaches a minimum internal temperature of 145 degrees.



Toast Pepitas and Make Dressing

Place **pepitas** in a medium pan over medium heat and cook 5 minutes, while stirring, until pepitas release a nutty scent. Remove from pan and season with a pinch of **salt**. Wipe pan clean. Combine 2 Tbsp. **lime juice**, 1 tsp. **Southwest seasoning** (to taste), 1 tsp. finely diced **shallot** (to taste), 3 Tbsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper** in a large mixing bowl and whisk together. Set aside.



Toss the Salad

Place **romaine**, julienned **shallots** (to taste), and **Roma tomatoes** in bowl containing **dressing** and toss to combine.



Cook the Vegetables

Heat 2 tsp. **olive oil** in pan used for pepitas over medium-high heat. Add **corn** and **poblano peppers** (to taste) to hot pan. Cook 5 minutes, stirring occasionally, until peppers are tender. Season with ½ tsp. **salt**, a pinch of **pepper**, and remove from pan. No need to wipe pan clean.



Plate the Dish

Add **salad** to plate and top with **shrimp** and **cooked vegetables**. Garnish with **pepitas**, **lime zest**, and **radishes**.