



# One-Pan Sweet and Spicy Shrimp Tacos

WITH POBLANO SLAW AND COTIJA

Meal Kit



## Prep & Cook Time

15-20 MIN

## Cook Within

3 DAYS

## You Will Need

Olive Oil, Salt  
Medium Non-Stick Pan, 2  
Mixing Bowls, Microwave-  
Safe Bowl

## Difficulty Level

EASY

## Spice Level

SPICY

## Ingredients

- 2 Tbsp. Cornstarch
- 1 Lime
- 6 Small Flour Tortillas
- 1 oz. Apricot Preserves
- 4 oz. Slaw Mix
- 2 tsp. Ancho Cinnamon Rub
- 1 Poblano Pepper
- 1.26 oz. Mayonnaise
- ½ oz. Grated Cotija Cheese
- **Customize It Options**
- 8 oz. Shrimp
- 16 oz. Double Portion Shrimp
- 10 oz. Diced Chicken Thighs

## Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/36692](http://www.homechef.com/36692)

\*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry



### 1. Prepare the Ingredients

- Juice **lime**.
- Stem **poblano**, seed, and cut into  $\frac{1}{2}$ " dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Pat **shrimp** dry.
- In a mixing bowl, gently combine shrimp and **cornstarch** until shrimp are thoroughly coated. Set aside.

### Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz., working in batches if necessary.
- If using **diced chicken thighs**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



### 2. Cook the Poblanos

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **poblanos** (use less if spice-averse) to hot pan and stir occasionally until tender, 4-6 minutes.
- Remove from burner. Transfer poblanos to another mixing bowl and let cool, 5 minutes.
- Reserve pan; no need to wipe clean.



### 3. Make the Slaw and Sauce

- After 5 minutes, add **slaw mix**, **mayonnaise**, 1 Tbsp. **lime juice**, and a pinch of **salt** to bowl with **poblanos** and stir to combine. Set aside.
- In a microwave-safe bowl, combine **ancho cinnamon rub** (to taste) and **apricot preserves**. Microwave uncovered until melted, 30-60 seconds.
- Carefully remove from microwave and set aside.



### 4. Cook the Shrimp

- Return pan used to cook poblanos to medium-high heat and add 2 Tbsp. **olive oil**. Let heat, 30-60 seconds.
- After 30-60 seconds, add **shrimp** to hot pan and cook until light pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner. Transfer shrimp to bowl with **apricot mixture** and toss or gently stir to combine.



### 5. Heat Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 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.*
- Plate dish as pictured on front of card, filling tortillas with **shrimp** and **slaw** and garnishing with **cheese**. Bon appétit!