



**In your box**  
3 oz. Corn Kernels  
2 fl. oz. Green Chili Aioli  
1 Poblano Pepper  
1 Head of Butter Lettuce  
6 Small Flour Tortillas  
8 oz. Shrimp



Staff Pick

## Spicy Santa Fe Shrimp Roll Tacos

with butter lettuce and green chile aioli

NUTRITION per serving—Calories: 629, Carbohydrates: 64g, Fat: 31g, Protein: 25g, Sodium: 1624mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
20-30 min.

Cook Within  
3 days

Difficulty Level   
Easy

Spice Level   
Medium

## ① You will need

Olive Oil, Salt, Cooking Spray  
Large Non-Stick Pan

## 👑 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



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### Prepare the Ingredients

- Separate leaves of **lettuce** for cups.
- Stem **poblano pepper**, seed, and cut into ½" dice. *Wash hands and cutting board after prepping.*
- Pat **shrimp** dry.



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### Warm the Tortillas

- Place a large non-stick pan over medium-high heat. Add **tortillas** to hot, dry pan and warm, 30-45 seconds per side.
- Remove tortillas to a piece of foil and wrap in a pouch to keep warm.
- Reserve pan; no need to wipe clean.



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### Sear the Shrimp

- Return pan used to warm tortillas to medium-high heat and spray with **cooking spray**.
- Add **shrimp** to hot pan and cook undisturbed until seared on one side, 2-3 minutes.
- Flip shrimp and remove to a plate. *Shrimp will finish cooking in a later step.* Keep pan over medium-high heat.



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### Finish the Shrimp

- Add 1 tsp. **olive oil**, **corn**, **poblano pepper**, and a pinch of **salt** to hot pan. Stir occasionally until tender, 2-4 minutes.
- Add **shrimp** and stir occasionally until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.



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### Finish the Dish

- Plate dish as pictured on front of card, placing **lettuce** in **tortillas** and topping with **shrimp mixture** and **green chili aioli** (to taste). Bon appétit!