



In your box

- 3 oz. Corn Kernels
- 6 Small Flour Tortillas
- 3 oz. Diced Poblano
- 2 oz. Sliced Red Onion
- 6 oz. Sliced Red Bell Pepper
- 2 oz. Sour Cream
- 1 Tbsp. Taco Seasoning

Customize It Options

- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Shrimp—Double Portion
- 8 oz. Jumbo Shrimp

*Contains: milk, wheat, shellfish (shrimp)

You will need

- Olive Oil, Salt



Oven-Ready

Poblano Shrimp Tacos

with onions and corn

NUTRITION per serving—Calories: 576, Carbohydrates: 65g, Fat: 19g, Protein: 25g, Sodium: 1807mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Spicy



Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **corn, poblano, onion, red bell pepper**, 1 Tbsp. **olive oil**, and a pinch of **salt** in provided tray and spread into an even layer. Top vegetables with **shrimp** and top shrimp with **seasoning blend**.
- *If using 16 oz. shrimp, jumbo shrimp, or diced chicken, follow same instructions.*



Bake the Dish

- Bake uncovered in hot oven until **shrimp** reaches a minimum internal temperature of 145 degrees, 15-18 minutes.
- *If using 16 oz. shrimp or jumbo shrimp, follow same instructions. If using diced chicken, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 23-25 minutes.*



Finish the Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Fill tortillas with **shrimp** and **vegetables**, and top with **sour cream**. Bon appétit!