

Shrimp & Poblano Tacos

with Jalapeño Slaw

2 SERVINGS

15-25 MINS

 **Blue Apron**
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Ingredients



10 oz Tail-On Shrimp¹



1 Poblano Pepper



¼ cup Guacamole



4 Flour Tortillas



1 oz Sliced Pickled Jalapeño Pepper



2 Tbsps Mayonnaise



½ lb Red Cabbage



1 Tbsp Rice Vinegar



1 Tbsp Mexican Spice Blend²



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¹. peeled & deveined ². Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the slaw

- If you prefer to use an oven to warm the tortillas instead of a microwave, preheat the oven to 375°F.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Finely chop the **jalapeño pepper**.
- Cut off and discard the stem of the **poblano pepper**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Thoroughly wash your hands and cutting board immediately after handling the peppers.
- In a large bowl, whisk together the **mayonnaise** and **half the vinegar**. Add the **sliced cabbage** and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the slaw to be. Season with salt and pepper and toss to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



2 Cook the shrimp & poblano pepper

- Meanwhile, pat the **shrimp** dry with paper towels; remove the tails. Place in a bowl; season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to thoroughly coat.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.



Step 2 continued:

- Add the **seasoned shrimp** and **sliced poblano pepper** in an even layer. Cook, without stirring, 2 to 3 minutes, or until the shrimp are slightly opaque. Continue to cook, stirring occasionally, 1 to 2 minutes, or until the pepper is softened and the shrimp are opaque and cooked through.
- Turn off the heat and carefully stir in the **remaining vinegar**. Taste, then season with salt and pepper if desired.

3 Warm the tortillas

- If using the microwave, wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through.
- If using the oven, wrap the **tortillas** in a large piece of foil; place directly onto an oven rack and warm 7 to 9 minutes, or until heated through.
- Transfer the warmed tortillas to a work surface and carefully unwrap.



4 Assemble the tacos & serve your dish

- Assemble the tacos using the **warmed tortillas**, **guacamole**, and **cooked shrimp and poblano pepper**.
- Serve the **tacos** with the **slaw** on the side. Enjoy!

