

Veracruz-Style Shrimp Tacos

with Cilantro & Lime
Sour Cream

PREP TIME: 15 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

Veracruz, a Mexican state along the Gulf, is known for its delicious seafood dishes. For tonight's Veracruz-style tacos, we're filling soft flour tortillas with sautéed shrimp, marinated in a spicy paste made from smoked, dried jalapeños. Thin-sliced red cabbage and peanuts give the tacos plenty of satisfying crunch, while avocado and sour cream (brightened with a bit of fresh cilantro and lime) help balance the dish's heat.



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Ingredients



10 oz
SHRIMP



4
FLOUR TORTILLAS



2
SCALLIONS



1
AVOCADO



3 Tbsp
ROASTED
PEANUTS



1 Tbsp
CHIPOTLE CHILE
PASTE



1/4 cup
SOUR CREAM



1
LIME



1/2 lb
RED CABBAGE



1 bunch
CILANTRO



2 Tbsp
RICE VINEGAR



1 Tbsp
SUGAR

KNICK KNACKS:



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1 Prepare the ingredients & season the sour cream:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut out and discard the cabbage core; thinly slice the leaves.
- ☐ Cut off and discard the root ends of the scallions; thinly slice.
- ☐ Roughly chop the peanuts.
- ☐ Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime.
- ☐ Pit, peel, and thinly slice the avocado. Place in a medium bowl and top with **the juice of 1 lime wedge** to prevent browning; season with salt and pepper.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ In a bowl, combine the **sour cream, cilantro, lime zest**, and **the juice of 1 lime wedge**; season with salt and pepper to taste.



2 Marinate the shrimp:

- ☐ Rinse the **shrimp** and pat dry with paper towels; place in a medium bowl. Add **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Toss to thoroughly coat.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes.

3 Marinate the cabbage:

- ☐ While the shrimp marinate, in a large bowl, combine the **cabbage, sugar, scallions, vinegar**, and a drizzle of olive oil; season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

4 Warm the tortillas:

- ☐ While the cabbage marinates, stack the **tortillas** on a large piece of aluminum foil; tightly wrap the foil around the tortillas.
- ☐ Carefully place directly onto the oven rack and warm 6 to 8 minutes, or until heated through. Remove from the oven. Transfer to a clean, dry work surface and carefully unwrap.

5 Cook the shrimp:

- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **marinated shrimp** and cook, stirring occasionally, 3 to 5 minutes, or until the shrimp are opaque and cooked through. Turn off the heat; set aside in a warm place.

6 Assemble the tacos & plate your dish:

- ☐ Divide the **marinated cabbage** (draining before adding) and **cooked shrimp** among the **warmed tortillas**. Top with the **seasoned avocado**. Garnish with the **seasoned sour cream** and **peanuts**.
- ☐ Divide the tacos between 2 dishes. Serve with the **remaining lime wedges** on the side. Enjoy!

