

FYOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an (a) icon) and instructions tailored to you.*

Ingredients

Customized ingredients



10 oz Tail-On Shrimp¹ 🔄



3 oz Radishes



1 Lime



1 Tbsp Apple Cider Vinegar



2 tsps Honey



4 oz Paneer Cheese



1 Red Onion



2 oz Arugula



1/4 cup Sour Cream



1/4 cup Guacamole



4 Flour Tortillas



4 oz Sweet Peppers



1 oz Sliced Pickled Jalapeño Pepper



2 tsps Chipotle Chile Paste



3 Tbsps Roasted Peanuts



Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



"Alexa, find Blue Apron recipes."

Prepare the ingredients & make the sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- 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.
- · Halve, peel, and thinly slice the onion.
- Cut off and discard the stems of the **sweet peppers**; remove the cores. Thinly slice lengthwise.
- Medium dice the cheese.
- Halve the radishes lengthwise, then thinly slice crosswise.
- Quarter the lime.
- In a bowl, combine the guacamole and the juice of 2 lime wedges; season with salt and pepper.
- Roughly chop the jalapeño pepper. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, whisk together the sour cream, the juice of the remaining lime wedges, and 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.

2 Cook the vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced onion and sliced sweet peppers; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until lightly browned and softened.



- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.

3 Brown the cheese

- In the same pan, heat a drizzle of olive oil on medium until hot.
- Add the diced cheese (carefully, as it may pop). Cook, without stirring, 1 to 2 minutes, or until lightly browned. Season with salt and pepper.



Step 3 continued:

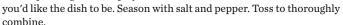
- Continue to cook, stirring occasionally, 2 to 3 minutes, or until browned and crispy.
- Transfer to a paper towel-lined plate; season with salt.

CUSTOMIZED STEP 3 If you chose Shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium until hot.
- Add the seasoned shrimp and diced cheese (carefully, as it may pop). Cook, without stirring, 1 to 2 minutes, or until the shrimp are slightly opaque and the cheese is lightly browned. Season with salt and pepper.
- Continue to cook, stirring occasionally, 2 to 3 minutes, or until the shrimp are opaque and cooked through and the cheese is browned and crispy.
- Transfer to a paper towel-lined plate.

4 Make the salad

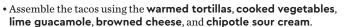
- · Meanwhile, in a large bowl, whisk together the honey (kneading the packet before opening), vinegar, and a drizzle of olive oil.
- Add the sliced radishes, arugula, peanuts, and as much of the chopped jalapeño pepper as you'd like, depending on how spicy



• Taste, then season with salt and pepper if desired.

Warm the tortillas & serve your dish

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



• Serve the tacos with the salad on the side. Enjoy!



CUSTOMIZED STEP 5 If you chose Shrimp

- Warm the tortillas and serve your dish as directed, using the cooked shrimp and cheese.



Try it on the grill

This recipe provides cooking instructions for your stove or oven, but it can also be prepared on the grill! Scan this QR code for helpful tips on how to adjust cooking times and adapt this recipe.



