

# Paneer & Veggie Tacos

with Peanut & Arugula Salad

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*


 Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Ingredients

Customized ingredients

ADDED:



10 oz Tail-On Shrimp<sup>1</sup> 



3 oz Radishes



1 Lime



1 Tbsp Apple Cider Vinegar



2 tsps Honey



4 oz Paneer Cheese



1 Red Onion



2 oz Arugula



¼ cup Sour Cream Vinegar



¼ 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.

<sup>1</sup>. peeled & deveined

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 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 **jalepeño 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 jalepeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Toss to thoroughly combine.
- Taste, then season with salt and pepper if desired.



## 5 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.
- Assemble the tacos using the **warmed tortillas**, **cooked vegetables**, **lime guacamole**, **browned cheese**, and **chipotle sour cream**.
- 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.



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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