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Ingredients











4 Flour Tortillas



1 oz Sliced Pickled Jalapeño Pepper



2 Scallions



1 Tbsp Mexican Spice Blend²



½ lb Sweet Potato



1 Peach



2 Tbsps Grated Cotija Cheese



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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"Alexa, find Blue Apron recipes."

Prepare & roast the sweet potato wedges

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- · Line a sheet pan with foil.
- Cut the sweet potato into 1-inch-wide wedges.
- Place the sweet potato wedges on the sheet pan. Drizzle with olive oil and season with salt and pepper. Arrange in an even layer, skin side down.



• Roast 26 to 28 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.

2 Prepare the ingredients & make the salsa

- Meanwhile, halve the lime crosswise.
- · Halve, pit, and small dice the peach.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- · Cut off and discard the stem of the poblano pepper. Halve
- lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the jalapeño pepper.
- Thoroughly wash your hands and cutting board immediately after handling the peppers.
- In a bowl, combine the mayonnaise and the juice of 1 lime half. Season with salt and pepper.
- In a separate bowl, combine the diced peach, sliced green tops of the scallions, the juice of the remaining lime half, a drizzle of olive oil, and as much of the chopped jalapeño pepper as you'd like, depending on how spicy you'd like the dish to be; season with salt and pepper. Stir to coat.

• 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 coat.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high



- Add the seasoned shrimp, sliced white bottoms of the scallions, 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 vegetables are softened and the shrimp are opaque and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

Warm the tortillas & serve your dish

- If you prefer to use a 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 aluminum foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.



- \bullet Transfer the warmed tortill as to a work surface and carefully unwrap.
- Assemble the tacos using the warmed tortillas, half the lime mayo, cooked shrimp and poblano pepper, and salsa.
- Serve the tacos with the roasted sweet potato wedges and remaining lime mayo on the side. Top the sweet potatoes with the cheese. Enjoy!

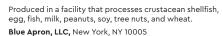


This recipe provides cooking instructions for your stove or oven, but it can also be prepared on the grill! Scan this QR code for helpful tips on how to adjust cooking times and adapt this recipe.









Food safety handling information: blog.blueapron.com/foodsafety

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your

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