

Shrimp Tacos & Peach Salsa

with Roasted Sweet Potato Wedges

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients



10 oz Tail-On Shrimp¹



1 Poblano Pepper



1 Lime



¼ cup Mayonnaise



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



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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 & 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.



3 Cook the shrimp & poblano pepper

- 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 until hot.
- 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.



4 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.
- Transfer the warmed tortillas 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!



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

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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