

Ingredients*

Customized ingredients

ADDED:



10 oz Tail-On Shrimp¹ 🔄



4 oz Paneer Cheese



4 Flour Tortillas



1 Red Onion



4 oz Sweet Peppers



3 oz Radishes



2 oz Arugula



1 oz Sliced Pickled Jalapeño Pepper



1 Lemon



1/4 cup Sour Cream



1 Tbsp Apple Cider Vinegar



2 tsps Chipotle Chile Paste



¼ cup Guacamole



3 Tbsps Roasted Peanuts



2 tsps Honey



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

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"Alexa, find Blue Apron recipes."

Prepare the ingredients

- 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 and deseed the lemon.
- Roughly chop the jalapeño pepper. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, combine the guacamole and the juice of 2 lemon wedges; season with salt and pepper.
- In a separate bowl, whisk together the sour cream, the juice of the remaining lemon 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. Cook, without stirring, 1 to 2 minutes, or until lightly browned (be careful, as the cheese may pop as it cooks). Season with salt and pepper.
- · Continue to cook, stirring occasionally, 2 to 3 minutes, or until browned and crispy.
- Transfer to a paper towel-lined plate; season with salt and pepper.

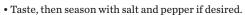


CUSTOMIZED STEP 3 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In the same pan, heat a drizzle of ${f olive\ oil}$ on ${f \underline{medium}}$ until hot.
- Add the seasoned shrimp and diced cheese. Cook, without stirring. 1 to 2 minutes, or until the shrimp are slightly opaque and the cheese is lightly browned (be careful, as the cheese may pop as it cooks). 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

- 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 you'd like the dish to be. Season with salt and pepper. Toss to thoroughly combine.





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, seasoned 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.





