

Paneer & Veggie Tacos

with Peanut & Arugula Salad

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com



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



¼ 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
blueapron.com/wine

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¹. peeled & deveined

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 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 **olive oil** on **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.
- 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**, **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**.