



Smart Mexican Shrimp Skillet with Guacamole

Carb Smart

Calorie Smart

Quick

25 Minutes



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Shrimp



Double Shrimp



Guacamole



Cilantro



Zucchini



Green Bell Pepper



Roma Tomato



Mexican Seasoning



Red Onion



White Wine Vinegar



Garlic Salt

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO GUACAMOLE

This pre-made guacamole takes out all the hassle of having to make it yourself!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Measuring spoons, strainer, large bowl, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Double Shrimp	570 g	1140 g
Guacamole	3 tbsp	6 tbsp
Cilantro	7 g	14 g
Zucchini	200 g	400 g
Green Bell Pepper	200 g	400 g
Roma Tomato	190 g	380 g
Mexican Seasoning	1 tbsp	2 tbsp
Red Onion	113 g	226 g
White Wine Vinegar	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Sugar*	¼ tsp	½ tsp
Oil*		
Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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Prep

- Core, then cut **pepper** into ½-inch pieces.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Cut **tomatoes** into ¼-inch pieces.
- Roughly chop **cilantro**.
- Peel, then cut **onion** into ½-inch pieces.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **pepper, half the Mexican Seasoning** and **¼ tsp (½ tsp) garlic salt**.

If you've opted for **double the shrimp**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of shrimp**. Work in batches, if necessary.



Make salsa

- Meanwhile, add **tomatoes, vinegar, half the cilantro, remaining garlic salt** and **¼ tsp (½ tsp) sugar** to a small bowl. Season with **pepper**, then stir to combine.



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp (2 tbsp) oil**, then **peppers, onions** and **zucchini**. Cook, stirring occasionally, until tender-crisp, 5-6 min.
- Add **remaining Mexican Seasoning** and **½ tsp (1 tsp) garlic salt**. Cook, stirring occasionally, until **veggies** are coated, 1 min.
- Season with **pepper**.
- Transfer **veggies** to a large bowl, then cover to keep warm.



Finish and serve

- Divide **Mexican-spiced veggies** between bowls, then top with **shrimp**.
- Spoon **salsa** and **guacamole** over top.
- Sprinkle with **remaining cilantro**.



Cook shrimp

- Add **1 tbsp (2 tbsp) oil**, then **shrimp** to the same pan. Cook, stirring occasionally, until **shrimp** just turn pink, 3-4 min.**

Dinner Solved!