



# Smart Mexican Shrimp Skillet

with Guacamole

Calorie Smart

Carb Smart

Quick

25 Minutes



Shrimp



Guacamole



Cilantro



Zucchini



Green Bell Pepper



Roma Tomato



Mexican Seasoning



Red Onion



White Wine Vinegar



Garlic Salt



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HELLO GUACAMOLE

*This fruit makes for a creamy, dreamy, green addition to all kinds of meals!*

## Start here

Before starting, wash and dry all produce.

## 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
Guacamole	3 tbsp	6 tbsp
Cilantro	7 g	14 g
Zucchini	200 g	400 g
Green Bell Pepper	200 g	400 g
Roma Tomato	160 g	320 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.*

## Contact

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## 1 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 garlic salt** (dbl for 4 ppl).



## 4 Make salsa

- Meanwhile, add **tomatoes, vinegar, half the cilantro, remaining garlic salt** and **¼ tsp sugar** (dbl for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine.



## 2 Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers, onions** and **zucchini**. Cook, stirring occasionally, until tender-crisp, 5-6 min.
- Add **remaining Mexican Seasoning** and **½ tsp garlic salt** (dbl for 4 ppl). Cook, stirring occasionally, until **veggies** are coated, 1 min.
- Season with **pepper**.
- Transfer **veggies** to a large bowl, then cover to keep warm.



## 5 Finish and serve

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



## 3 Cook shrimp

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

## Dinner Solved!