



Messy Mexican-Inspired Shrimp Tortas

with Tomato Salad and Creamy Guacamole

Family Friendly

Quick

25 Minutes



Shrimp



Mexican Seasoning



Guacamole



Sour Cream



Sub Roll



Spring Mix



Roma Tomato



Feta Cheese,
crumbled



Lime



Garlic Powder

HELLO GUACAMOLE

This creamy avocado spread is full of heart-healthy fats!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, strainer, large bowl, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Mexican Seasoning	1 tbsp	2 tbsp
Guacamole	3 tbsp	6 tbsp
Sour Cream	3 tbsp	6 tbsp
Sub Roll	2	4
Spring Mix	56 g	113 g
Roma Tomato	160 g	320 g
Feta Cheese, crumbled	¼ cup	½ cup
Lime	1	1
Garlic Powder	1 tsp	2 tsp
Sugar*	¼ tsp	½ tsp
Oil*		

Salt and 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

- Halve **rolls**.
- Juice **lime**.
- Cut **half the tomato** into ¼-inch slices. Cut **remaining tomato** into ½-inch pieces.



4 Cook shrimp

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.
- When the pan is hot, add **1 ½ tbsp oil**, then **shrimp**. (**NOTE**: Don't overcrowd the pan. Cook in batches for 4 ppl, using 1 ½ tbsp oil per batch.)
- Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**
- Add **Mexican Seasoning** and **garlic powder**. Cook, stirring often, until fragrant, 30 sec.
- Remove the pan from heat.



2 Make vinaigrette

- Combine **lime juice**, **¼ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) in a large bowl.
- Season with **salt** and **pepper**, to taste, then whisk until **sugar** dissolves.



5 Toast rolls

- Meanwhile, arrange **rolls** on an unlined baking sheet, cut-side up. Drizzle **1 tbsp oil** (dbl for 4 ppl) over top.
- Broil in the **top** of the oven until golden-brown, 1-2 min. (**TIP**: Keep an eye on rolls so they don't burn!)



3 Make creamy guacamole

- Combine **guacamole** and **sour cream** in a small bowl.
- Season with **salt** and **pepper**, to taste, then stir to combine.



6 Finish and serve

- Add **spring mix** and **chopped tomatoes** to the large bowl with **vinaigrette**, then toss to combine.
- Spread **creamy guacamole** on **bottom rolls**, then stack with **shrimp** and **tomato slices**. Close with **top rolls**.
- Divide **tortas** and **salad** between plates. Sprinkle **feta** over **salad**.

Dinner Solved!