

# Indian Curry Shrimp Tacos

We're hooked on fusion tacos. Maybe it's because warm tortillas make the perfect partner for flavorful fillings like Cucumber Salsa and Mango Crema. Or maybe it's because everyone loves taco night. Either way, this week's speedy Indian shrimp tacos are out of this world good.

**15** Minutes to the Table

**15** Minutes Hands On

**1 Whisk** *Super Easy*

## Getting Organized

### EQUIPMENT

2 Large Skillets

### FROM YOUR PANTRY

Olive Oil

Salt & Pepper

### 5 MEEZ CONTAINERS

Shrimp

Indian Curry Sauce

Flour Tortillas

Cucumber Salsa

Mango Crema

## Good To Know

If you ordered the **Carb Conscious version**, we sent you Romaine Lettuce instead of the tortillas, reducing the **carbs per serving to 27g**. Skip step 3 and use the Romaine leaves in place of the tortilla.

**Shrimp is a good source** of selenium, omega-3 fatty acids, vitamin B12 and astaxanthin, a natural and powerful antioxidant.

**Health snapshot per serving** – 590 Calories, 18g Fat, 39g Protein, 70g Carbs, 16 Freestyle Points.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Shrimp, Bell Peppers, Cucumber, Flour Tortilla, Yellow Curry Paste, Coconut Milk, Yogurt, Mango, Cilantro, Lime, Sugar.

*meez* meals

### 1. Cook The Shrimp

Dry and lightly salt & pepper the **Shrimp**. Heat 1 Tbsp olive oil in a skillet over medium-high heat. Cook for a minute on each side until they are opaque and no longer grey in color. Remove from heat and set aside and do not wipe out pan.

### 2. Make the Curry

Return the now empty skillet to the stove over medium-high heat and add the **Indian Curry Sauce** (yellow/orange in color). Bring the sauce to a boil and reduce the heat to medium-low. Simmer until slightly thickened, about 3 minutes. Turn off the heat and add the cooked shrimp. Stir until the shrimp are well coated.

### 3. Warm the Tortillas

In a separate skillet, place each **Tortilla** in the pan until warm and soft, about 15 to 25 seconds per side.

### 4. Put It All Together

Serve the coated shrimp inside the tortilla and top with the **Cucumber Salsa** and **Mango Crema**. Enjoy!

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois \***