



# GROCERY LIST

## PRODUCE

- 1 medium red onion
- 1 poblano pepper
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## PROTEIN

- 1 pound uncooked medium shrimp
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## REFRIGERATED FOODS

- 1 package Azteca® supersize tortillas
- 1 package (8 ounces) cream cheese
- 1½ cups chunky salsa
- 1½ cups shredded Monterey Jack cheese
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## PANTRY ITEMS

- 1/2 teaspoon chili powder
- 1/4 teaspoon salt
- 1/4 teaspoon ground cumin
- 1/4 teaspoon pepper
- 2 tablespoons olive oil
- 1 can chopped chilies
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## GRAINS

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## FROZEN

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## WHAT'S IN SEASON?

Artichokes, broccoli, Brussels sprouts, cauliflower, leeks, mushrooms, parsnips, pineapples, radishes, rutabagas, and turnips.

## Ensenada Shrimp Tacos



### Ingredients

1 package Azteca supersize tortillas, room temperature

2 tablespoons olive oil

1 poblano pepper, chopped

1/2 teaspoon chili powder

1/4 teaspoon ground cumin

1 package (8 ounces) cream cheese

1 medium red onion, chopped

1 pound uncooked medium shrimp, peeled and deveined

1 can chopped chilies

1/4 teaspoon salt

1/4 teaspoon pepper

### Directions

Preheat oven: 350°

In a large skillet, sauté onion in oil until tender. Add shrimp, poblano pepper, chilies, chili powder, salt, cumin and pepper. Cook for 2-3 minutes or until shrimp turns pink. Stir in cream cheese until melted.

Place 1/3 cup shrimp mixture down the center of each tortilla. Roll up and place seam side down in a greased 13×9-inch baking dish. Pour salsa over the top; sprinkle with Monterey Jack cheese.

Bake, uncovered, at 350° for 20-25 minutes or until heated through.