



Mexican-Spiced Grilled Shrimp Tacos

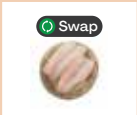
with Pineapple-Jalapeño Salsa and Lime Crema

Family Friendly

Grill

Spicy

30 Minutes



Tilapia
300 g | 600 g

Customized Protein **+** Add **↻** Swap **or** **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



- Shrimp
285 g | 570 g
- Mexican Seasoning
1 tbsp | 2 tbsp
- Garlic, cloves
1 | 2
- Pineapple
95 g | 190 g
- Lime
1 | 1
- Jalapeño
1 | 2
- Chives
7 g | 7 g
- Coleslaw Cabbage Mix
170 g | 340 g
- Flour Tortillas
6 | 12
- Mayonnaise
2 tbsp | 4 tbsp
- Sour Cream
1 | 2

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.

Pantry items | Salt, pepper, sugar, oil

Cooking utensils | Aluminum foil, large bowl, measuring spoons, 2 medium bowls, paper towels, small bowl, strainer, wooden skewers, zester

1



Prep shrimp

- Before starting, wash and dry all produce.
- Lightly oil the grill. While you prep, preheat the grill over medium heat (approx. 500°F).
- **Garlic Guide for Step 3:** ¼ tsp (½ tsp) mild, ½ tsp (1 tsp) medium and 1 tsp (2 tsp) extra!

[Swap](#) | [Tilapia](#)

- Peel, then mince or grate **garlic**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Add **shrimp**, **Mexican Seasoning**, **half the garlic** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Thread **shrimp** onto **skewers**. (**TIP:** Leave shrimp unskewered, if desired. See tip in Step 5.)

4



Warm tortillas

- Add **tortilla packet** to one side of the grill.
- Grill, flipping once, until warmed through, 2-3 min per side.
- Remove **tortilla packet** from the grill and set aside still wrapped.

2



Prep and make lime crema

- Zest, then juice **lime**.
- Roughly chop **chives**.
- Cut **pineapple** into ¼-inch pieces.
- Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños.)
- Add **lime zest**, **sour cream**, **1 tsp** (2 tsp) **water**, **1 tsp** (2 tsp) **lime juice** and **¼ tsp** (½ tsp) **sugar** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.
- Wrap **tortillas** in foil. (**NOTE:** For 4 ppl, make 2 packets with 6 tortillas in each.)

5



Grill shrimp

- Meanwhile, add **shrimp skewers** to the other side of the grill.
- Grill, flipping **shrimp** once, until cooked through, 2-3 min per side. **** (TIP:** If you didn't want to skewer shrimp, place 1-2 sheets of foil on the grill, then arrange shrimp in a single layer on foil. Follow the same cooking instructions.)

3



Make slaw and salsa

- Combine **mayo**, ½ **tbsp** (1 tbsp) **water**, **1 tsp** (2 tsp) **lime juice** and ½ **tsp** (1 tsp) **sugar** in a large bowl.
- Add **coleslaw cabbage mix**, **half the chives** and **remaining garlic**. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, then toss to combine.
- Add ½ **tsp** (1 tsp) **lime juice** and **a pinch of sugar** to a medium bowl. Season with **salt** and **pepper**, then stir until **sugar** dissolves.
- Stir in **pineapple**, **remaining chives** and **1 tbsp jalapeños**.

6



Finish and serve

- Remove **shrimp** from skewers.
- Divide **tortillas** between plates, then top with **coleslaw** and **shrimp**.
- Dollop with **lime crema**. Spoon **pineapple-jalapeño salsa** over top.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

1 | Prep tilapia

[Swap](#) | [Tilapia](#)

If you've opted to get **tilapia**, pat dry with paper towels. Season the same way the recipe instructs you to season the **shrimp**. (**NOTE:** Skip the skewering step. Save the skewers for another creation.) Cook **tilapia** in the same way the recipe instructs you to cook the **shrimp**.**

** Cook shrimp and tilapia to minimum internal temperatures of 74°C/165°F and 70°C/158°F, respectively.