

HELLO Cal Smart Shrimp and Zesty Slaw Tacos

with Chipotle Sauce and Feta

Smart Meal

20 Minutes





Salmon Fillets, skin-on **250g | 500g**

Customized Protein Add



×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 🎥





Shrimp



Flour Tortillas

6 12

285 g | 570 g



Enchilada Spice Blend



1 tbsp | 2 tbsp







1 | 1







Red Cabbage, shredded 113 g | 226 g

Sour Cream

1 | 2

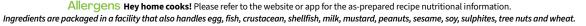


Chipotle Sauce



2 tbsp | 4 tbsp

crumbled 1/4 cup | 1/4 cup



Cooking utensils | Large bowl, large non-stick pan, measuring spoons, paper towels, strainer, zester



Prep

- Before starting, wash and dry all produce.
- Garlic Guide for Step 2:
 - Mild: ¼ tsp (½ tsp) Medium: ½ tsp (1 tsp) • Extra: 1 tsp (2 tsp)

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- Peel, then mince or grate garlic.
- Zest, then juice half the lime (whole lime for 4 ppl). Cut **remaining lime** into wedges.
- Roughly chop cilantro.
- Using a strainer, drain and rinse shrimp, then pat dry with paper towels. Season with salt and pepper.



Make slaw dressing

 Stir together sour cream, lime zest, lime **juice** and **1 tsp** (2 tsp) **garlic** in a large bowl. (NOTE: Reference garlic guide.)



Cook shrimp

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- · Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add 1 tbsp (2 tbsp) oil, then **shrimp**.
- Cook, stirring occasionally, until shrimp just turn pink, 2-3 min.**
- Season with salt, pepper and Enchilada **Spice Blend**. Cook, stirring constantly, until fragrant, 30 sec.



Toss slaw

- Meanwhile, add cabbage and half the cilantro to the large bowl with slaw dressing.
- Season with salt and pepper, then toss to combine.



Warm tortillas

- Wrap tortillas in paper towels.
- Microwave until warm and flexible, 1 min. (TIP: You can skip this step if you don't want to warm the tortillas.)



Finish and serve

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- Divide **slaw** between **tortillas**, then top with shrimp.
- Drizzle chipotle sauce over top, then sprinkle with **feta** and **remaining cilantro**.
- Squeeze a lime wedge over top, if desired.

Measurements within steps

1 tbsp 2 person 4 person

oil Ingredient

1 Prep

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If you've opted to get **salmon**, pat dry with paper towels, then season with **Enchilada** Spice Blend, salt and pepper.

3 | Cook salmon

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Heat a large non-stick pan over medium-high heat. When the pan is hot, add 1 tbsp (2 tbsp) oil, then salmon. Pan-fry until golden-brown and cooked through, 3-5 min per side.**

6 | Finish and serve

🔘 Swap | Salmon Fillets, skin-on 🕽

Remove and discard salmon skin. Using a fork, flake **salmon** into large bite-sized pieces, then serve the same way the recipe instructs you to serve the **shrimp**.