



Cal Smart Shrimp and Zesty Slaw Tacos

with Chipotle Sauce and Feta

Smart Meal 20 Minutes

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](http://www.hellofresh.ca)

 Swap	 Double
	
Tilapia	Shrimp
300g 600g	570g 1140g



	
Shrimp	Flour Tortillas
285 g 570 g	6 12
	
Enchilada Spice Blend	Garlic, cloves
1 tbsp 2 tbsp	1 2
	
Lime	Cilantro
1 1	7g 7g
	
Red Cabbage, shredded	Sour Cream
113 g 226 g	1 2
	
Chipotle Sauce	Feta Cheese, crumbled
2 tbsp 4 tbsp	1/4 cup 1/4 cup

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 | Oil, salt, pepper

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

1



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)

- 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**.

4



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.

2



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.)

3



Cook shrimp

Swap | Tilapia

×2 Double | Shrimp

- 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.

5



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.)

6



Finish and serve

- 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 tbsp) oil
2 person 4 person Ingredient

3 | Cook tilapia

Swap | Tilapia

If you've opted to get **tilapia**, pat **tilapia** dry with paper towels. Season with **salt** and **pepper**. Cook, until **tilapia** is opaque and cooked through, 3-4 min per side.** Follow the rest of the recipe as written.

3 | Cook shrimp

×2 Double | Shrimp

If you've opted for **double shrimp**, prep and cook it in the same way the recipe instructs you to prep and cook the **regular portion of shrimp**. Work in batches if necessary.

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