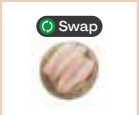




Cal Smart Shrimp and Zesty Slaw Tacos

with Chipotle Sauce and Feta

Smart Meal 20 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
- Flour Tortillas
6 | 12
- Enchilada Spice Blend
1 tbsp | 2 tbsp
- Garlic, cloves
1 | 2
- Lime
1 | 1
- Cilantro
7 g | 7 g
- Red Cabbage, shredded
113 g | 226 g
- Sour Cream
1 | 2
- Chipotle Sauce
2 tbsp | 4 tbsp
- Feta Cheese, crumbled
1/4 cup | 1/2 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.

Ingredient quantities	56 g	113 g
	2 person	4 person

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)
 - Spicy: 1 tsp (2 tsp)

Swap | Tilapia

- 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

- 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

1 | Prep

Swap | Tilapia

If you've opted to get **tilapia**, pat dry with paper towels, then season with **Enchilada Spice Blend, salt** and **pepper**. Cook in the same way the recipe instructs you to cook the **shrimp**, increasing cooking time to 2-3 min per side, until **tilapia** is opaque and cooked through.**

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