



Sweet and Spicy Asian-Inspired Shrimp Wraps

with Peanuts and Rainbow Slaw

Spicy

20 Minutes

Swap



Salmon Fillets, skin-on
250 g | 500 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



Coleslaw Cabbage Mix
170 g | 340 g



Spring Mix
56 g | 113 g



Sweet Bell Pepper
1 | 2



Green Onion
2 | 4



Peanuts, chopped
28 g | 56 g



Sweet Chili Sauce
2 tbsp | 4 tbsp



Spicy Mayo
2 tbsp | 4 tbsp



Seasoned Rice Vinegar
1 tbsp | 2 tbsp



Moo Shu Spice Blend
1 tbsp | 2 tbsp

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, medium bowl, paper towels, strainer

1



Prep

- Before starting, wash and dry all produce.
- Core, then cut **pepper** into 1/8-inch slices.
- Thinly slice **green onions**.

2



Make slaw

- Add **vinegar**, **half the sweet chili sauce** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**. Stir to combine.
- Add **coleslaw cabbage mix**, **peppers** and **half the green onions**. Toss to coat.

4



Warm tortillas and finish slaw

- Just before serving, wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 30 sec-1 min. (**TIP**: You can skip this step if you don't want to warm the tortillas!)
- Add **spring mix** to the bowl with **slaw**. Toss to combine.

5



Finish and serve

- Arrange **tortillas** on a clean surface.
- Top with **some slaw** and **shrimp**.
- Sprinkle **peanuts** and **remaining green onions** over top.
- Drizzle **spicy mayo** over top.
- Divide **wraps** between plates.
- Serve **any remaining slaw** on the side.

3



Cook shrimp

Swap | Salmon Fillets

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Add **shrimp**, **Moo Shu Spice Blend** and **1/2 tbsp** (1 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**. Toss to coat.
- When hot, add **1/2 tbsp** (1 tbsp) **oil** to the pan, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**
- Remove from heat. Stir in **remaining sweet chili sauce**.

Measurements
within steps

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

3 | Cook salmon

Swap | Salmon Fillets

If you've opted to get **salmon**, while the pan heats, pat **salmon** dry with paper towels. Season with **Moo Shu Spice Blend**, **salt** and **pepper**. When hot, add **1/2 tbsp** (1 tbsp) **oil** to the pan, then **salmon**. Pan-fry **salmon** until golden-brown and cooked through, 3-5 min per side.** Remove from heat. Carefully remove and discard salmon skin, then drizzle **salmon** with remaining **sweet chili sauce**. Follow the rest of recipe as written.

5 | Finish and serve

Swap | Salmon Fillets

Using a fork, gently separate **salmon** into large chunks. Top **tortillas** with **some slaw** and **salmon**. Continue with step as written.

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