



# Cal Smart Shrimp and Zesty Slaw Tacos

with Chipotle Sauce and Feta

Smart Meal

20 Minutes

Customized Protein

+ Add

Swap

or

x2 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)

Swap



Salmon Fillets, skin-on  
250 g | 500 g

Double



Shrimp  
570 g | 1140 g



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-serving | 4-serving

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.

🔄 Swap | **Salmon Fillets, skin-on**

×2 Double | **Shrimp**

- Peel, then mince or grate **garlic**.
- Zest, then juice **half the lime** (use whole lime for 4 servings). 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, to the large bowl with the **slaw dressing**, add **cabbage** and **half the cilantro**.
- Season with **salt** and **pepper**, then toss to combine.

2



## Make slaw dressing

- In a large bowl, stir together **sour cream**, **lime zest**, **lime juice** and **1 tsp** (2 tsp) **garlic**. (**NOTE:** Like things more garlicky? Add more garlic!)

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.)

3



## Cook shrimp

🔄 Swap | **Salmon Fillets, skin-on**

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

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-serving 4-serving Ingredient

### For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 1 | Prep

🔄 Swap | **Salmon Fillets, skin-on**

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

## 1 | Prep

×2 Double | **Shrimp**

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

## 3 | Cook salmon

🔄 Swap | **Salmon Fillets, skin-on**

Heat a large non-stick pan over medium-high. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **salmon**. Cook for 2-3 min, until browned. Flip **salmon** and continue cooking for 2-3 min, until cooked through.\*\* When **salmon** is done, break **salmon** up into large flakes/pieces, removing and discarding skin. Follow the rest of the recipe as written.

\*\* Cook shrimp to a minimum internal temperature of 165°F, as size may vary, and cook salmon to a minimum internal temperature of 158°F, as size may vary.