



# CAJUN SHRIMP TACOS

with Crunchy Red Cabbage Slaw

PRONTO



## HELLO CREMA

We make our own version of this thick, tart and zesty Mexican cream

TIME: 30 MIN



Shrimp



Cilantro



Lime



Mayonnaise



Red Cabbage, shredded



Radish, sliced



Cornstarch



Cajun Seasoning



Flour Tortillas, 6"



Sour Cream



Garlic

## BUST OUT

- 2 Small Bowls
- Garlic Press
- Measuring Spoons
- Large Non-Stick Pan
- Strainer
- Shallow Dish
- Paper Towel
- Whisk
- Large Bowl
- Salt and Pepper
- Zester
- Olive or Canola Oil
- Sugar (½ tsp | 1 tsp)

## INGREDIENTS

2-person | 4-person

- Shrimp 10 285 g | 570 g
- Cilantro 7 g | 14 g
- Lime 1 | 2
- Mayonnaise 3,6,9 ¼ cup | ½ cup
- Red Cabbage, shredded 227 g | 454 g
- Radish, sliced 56 g | 113 g
- Cornstarch 9 1 tbsp | 1 tbsp
- Cajun Seasoning 9 1 tbsp | 2 tbsp
- Flour Tortillas, 6" 1,4,9 6 | 12
- Sour Cream 2 3 tbsp | 6 tbsp
- Garlic 3 g | 6 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 74°C/165°F.



## START STRONG

In Step 5, use this garlic guide to determine what garlic level you prefer: ¼ tsp mild, ½ tsp medium and 1 tsp extra!



**1 PREP** Wash and dry all produce.\* Peel, then mince or grate **garlic**. Roughly chop **cilantro**. Zest and juice **lime(s)**.



**4 COOK SHRIMP** Heat a large non-stick pan over high heat. When the pan is hot, add **1 tbsp oil**, then **shrimp**. Cook, flipping once, until they just turn pink and are cooked through, 1-2 min per side. (**TIP:** Cook to a min. internal temp of 74°C/165°F.\*\*) (**TIP:** Cook shrimp in two batches for 4 ppl, wiping pan between batches and using 1 tbsp oil for each batch!)



**2 MAKE SLAW** In a large bowl, add **cabbage** and **½ tsp salt** (dbl for 4 ppl). Using your hands, massage **cabbage** until slightly tender, 1-2 min. In a small bowl, whisk together **mayo**, **half the lime zest**, **half the lime juice** and **½ tsp sugar** (dbl for 4 ppl). Season with **salt** and **pepper**. To the bowl with **cabbage**, add **mayo-mixture** and **half the cilantro**. Toss together, then set aside.



**5 MAKE CREMA** In another small bowl, mix **sour cream**, **remaining lime zest**, **remaining lime juice** and **¼ tsp garlic** (dbl for 4 ppl). (**NOTE:** Reference Garlic Guide in Start Strong.) Season with **salt** and **pepper**. Wrap **tortillas** in paper towel. Microwave, until **tortillas** are warm and flexible, 1 min.



**3 COAT SHRIMP** In a shallow dish, whisk together **Cajun seasoning** and **½ tbsp cornstarch** (dbl for 4 ppl). Season with **salt** and **pepper**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towel. Press **each shrimp**, one at a time, into **Cajun mixture** to coat all over.



**6 FINISH AND SERVE** Divide **shrimp** and **coleslaw** between **tortillas**. Dollop over **zesty crema**. Top with **radishes** and **remaining cilantro**. Serve any **remaining coleslaw** on the side.

## CHANGE-UP!

These spiced shrimp tacos are pan-fried instead of deep-fried!