



Cal Smart Shrimp and Zesty Slaw Tacos

with Chipotle Sauce and Feta

Calorie Smart

Spicy

Quick

25 Minutes



Shrimp



Flour Tortillas



Enchilada Spice Blend



Garlic, cloves



Lime



Cilantro



Coleslaw Cabbage Mix



Sour Cream



Chipotle Sauce



Feta Cheese, crumbled

HELLO ENCHILADA SPICE BLEND

This savoury blend combines warming spices with aromatic onion and garlic!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Garlic Guide for Step 2:

- Mild: ¼ tsp (½ tsp)
- Medium: ½ tsp (1 tsp)
- Extra: 1 tsp (2 tsp)

Bust out

Measuring spoons, strainer, zester, large bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
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
Coleslaw Cabbage Mix	170 g	340 g
Sour Cream	3 tbsp	6 tbsp
Chipotle Sauce 🌶️	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	¼ cup
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA



Prep

- Peel, then mince or grate **garlic**.
- Zest, then juice **half the lime** (whole lime for 4 ppl).
- Cut **any 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**.



Toss slaw

- Meanwhile, add **coleslaw cabbage mix** and **half the cilantro** to the large bowl with **slaw dressing**.
- Season with **salt** and **pepper**, to taste, then toss to coat.



Make slaw dressing

- Stir together **sour cream**, **lime zest**, **lime juice** and **1 tsp garlic** in a large bowl. (**NOTE:** Reference garlic guide.)



Warm tortillas

- Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



Cook shrimp

- Heat a large non-stick pan over medium-high heat.
- When 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.



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.

Dinner Solved!