

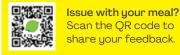
Cal Smart Shrimp and Zesty Slaw Tacos

with Chipotle Sauce and Feta

Calorie Smart

Quick

25 Minutes









Flour Tortillas



Blend

Red Cabbage,

shredded



Garlic, cloves



Cilantro



Sour Cream





Feta Cheese, crumbled



Chipotle Sauce



This is a Custom Recipe. If you chose to add salmon, simply follow the instructions on the back of this card and you're set. Happy cooking!

CUSTOM RECIPE

HELLO ENCHILADA SPICE BLEND

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredie

Garlic Guide for Step 2:

- Mild: ¼ tsp (½ tsp)
- Medium: 1/2 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
Salmon fillets, skin-on	250 g	500 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	3 tbsp	6 tbsp
Chipotle Sauce	2 tbsp	4 tbsp
Feta Cheese, crumbled	⅓ cup	1/4 cup
Oil*		

Salt and Pepper*

- * Pantry items
- ** 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.

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.





Prep

- Peel, then mince or grate garlic.
- \bullet 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**.

If you've opted to add **salmon**, pat dry with paper towels, then season with **salt** and **pepper**.



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.)



Cook shrimp

- Heat a large non-stick pan over mediumhigh 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.

Heat a medium non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side.**



Toss slaw

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



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 tortillas!)



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.

Flake **salmon** into bite sized pieces. Top **tacos** with **salmon**.

Dinner Solved!