



# Jerk-Style Jumbo Shrimp Tacos

with Crunchy Red Cabbage Slaw and Pineapple-Tomato Salsa

Special Plus

Spicy

30 Minutes



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Jumbo Shrimp



Double Jumbo Shrimp



Flour Tortillas



Red Cabbage,  
shredded



Pineapple



Roma Tomato



Shallot



Lime



Cilantro



Spicy Mayo



Jerk Sauce



Honey



Jerk Spice Blend

**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO SHALLOT

*This allium may resemble an onion but is sweeter and milder in flavour!*

## Start here

Before starting, wash and dry all produce.

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

## Bust out

2 Medium bowls, measuring spoons, strainer, zester, 2 small bowls, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Jumbo Shrimp	285 g	570 g
Double Jumbo Shrimp	570 g	1140 g
Flour Tortillas	6	12
Red Cabbage, shredded	226 g	454 g
Pineapple	190 g	380 g
Roma Tomato	1	2
Shallot	50 g	100 g
Lime	1	2
Cilantro	7 g	14 g
Spicy Mayo 🌶️	4 tbsp	8 tbsp
Jerk Sauce	2 tbsp	4 tbsp
Honey	1 tbsp	2 tbsp
Jerk Spice Blend 🌶️	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
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.



### Prep and make sauce

- Cut **pineapple** into ¼-inch pieces.
- Peel, then finely chop **shallot**.
- Cut **tomato** into ¼-inch pieces.
- Zest, then juice **lime**.
- Roughly chop **cilantro**.
- Add **spicy mayo** and ½ **tbsp** (1 **tbsp**) **water** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



### Prep shrimp

- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- On a separate cutting board, remove and discard tails. Cut **shrimp** in half crosswise, then season with **Jerk Spice Blend**.

If you've opted for **double shrimp**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of shrimp**.



### Make red cabbage slaw

- Add **cabbage** to a medium bowl and season with **salt**. Using your hands, massage **cabbage** until slightly tender, 1 min.
- Add **half the honey**, **half the lime zest**, **half the lime juice** and **1 tbsp** (2 **tbsp**) **oil** to another small bowl. Season with **salt** and **pepper**, then whisk to combine.
- Drizzle **dressing** over **cabbage**. Toss to coat, then set aside.



### Cook shrimp

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 **tbsp**) **butter**, then **shrimp**. Swirl the pan until melted, 30 sec. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\*
- Add **Jerk sauce**. Cook, stirring often, until fragrant, 1 min.
- Remove from heat.



### Make salsa

- Add **pineapple**, **shallot**, **tomatoes**, **half the cilantro**, **remaining honey**, **remaining lime zest**, **remaining lime juice** and **1 tbsp** (2 **tbsp**) **oil** to another medium bowl. Season with **salt** and **pepper**, then toss to coat.



### Warm tortillas and serve

- Meanwhile, 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!)
- Divide **tortillas** between plates. Top **each tortilla** with **some slaw**, **some salsa** and **shrimp**.
- Drizzle **tacos** with **spicy mayo sauce**.
- Sprinkle **remaining cilantro** over top.
- Add **remaining salsa** to the bowl with **remaining slaw**, then toss to combine. Serve alongside.

Dinner Solved!



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