



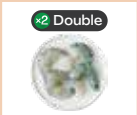
Jerk-Style Jumbo Shrimp Tacos

with Crunchy Red Cabbage Slaw and Pineapple-Tomato Salsa

Special Plus

Spicy

30 Minutes



Double Jumbo Shrimp
570 g | 1140 g

Custom Recipe + Add Swap or *2 Double

If you chose to double 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)



- Jumbo Shrimp
285 g | 570 g
- Flour Tortillas
6 | 12
- Pineapple
190 g | 380 g
- Red Cabbage, shredded
226 g | 454 g
- Tomato
1 | 2
- Shallot
1 | 2
- 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

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.

Pantry items | Unsalted butter*, oil*, salt*, pepper*

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

1



Prep and make sauce

• Before starting, wash and dry all produce.

- 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.

2



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 **tbps**) **oil** to another small bowl. Season with **salt** and **pepper**, then whisk to combine.
- Drizzle **dressing** over **cabbage**. Toss to coat, then set aside.

3



Make salsa

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

4



Prep shrimp

*2 Double | Jumbo 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**.

5



Cook shrimp

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 **tbps**) **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.

6



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.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

4 | Prep shrimp

*2 Double | Jumbo Shrimp

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

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



Issue with your meal? Scan the QR code to share your feedback.