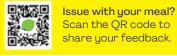


CUSTOM RECIPE This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

Mexican-Inspired Shrimp Tacos

with Crunchy Coleslaw and Garlic-Lime Crema

Family Friendly 25–35 Minutes











Green Cabbage, shredded

Carrot, julienned





Green Onion





Enchilada Spice

Blend

Sour Cream

Mayonnaise



Flour Tortillas



Garlic, cloves



HELLO ENCHILADA SPICE BLEND

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

Ingredient

Garlic Guide for Step 5:

- Mild: 1/4 tsp (1/2 tsp)
- Medium: 1/2 tsp (1 tsp)
- Spicy: 1 tsp (2 tsp)

Bust out

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

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Double Shrimp	570 g	1140 g
Green Cabbage, shredded	113 g	226 g
Carrot, julienned	56 g	113 g
Green Onion	1	2
Lime	1	1
Mayonnaise	2 tbsp	4 tbsp
Enchilada Spice Blend	1 tbsp	2 tbsp
Flour Tortillas	6	12
Sour Cream	3 tbsp	6 tbsp
Garlic, cloves	2	4
Sugar*	2 tsp	4 tsp
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

- · Peel, then mince or grate garlic.
- Thinly slice green onions.
- · Zest, then juice half the lime (whole lime for 4 ppl). Cut any remaining lime into wedges.



Make coleslaw

- Add mayo, lime juice, half the lime zest and 1 tsp (2 tsp) sugar to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add cabbage, carrots and half the green onions, then toss to combine.



Coat shrimp

- Using a strainer, drain and rinse shrimp, then pat dry with paper towels.
- Add shrimp, Enchilada Spice Blend and 1 tsp (2 tsp) sugar to a large bowl. Season with **salt** and **pepper**, then toss to coat.

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**.



Cook shrimp

- Heat a large non-stick pan over medium heat.
- When hot, add 1 tbsp oil, then shrimp. (NOTE: For 4 ppl, cook shrimp in batches, using 1 tbsp oil per batch.)
- Cook, stirring occasionally, until **shrimp** are dark golden-brown and cooked through, 1-2 min per side.**
- Transfer to a plate and set aside.



Make garlic-lime crema

- Add sour cream, remaining lime zest, 1/2 tbsp (1 tbsp) water and 1/2 tsp (1 tsp) garlic to a small bowl. (NOTE: Reference garlic guide.)
- Season with salt and pepper, then stir to combine.



Finish and serve

- Divide tortillas between plates. Top with some coleslaw, then shrimp.
- Dollop garlic-lime crema over top.
- Sprinkle with remaining green onions.
- Squeeze a **lime wedge** over top, if desired.

Dinner Solved!