



Mexican-Inspired Shrimp Tacos

with Coleslaw

Quick

25 Minutes



Shrimp



Cilantro



Lime



Mayonnaise



Coleslaw Cabbage Mix



Poblano Pepper, chopped



Mexican Seasoning



Flour Tortillas, 6-inch



Sour Cream



Garlic Puree



Guacamole

HELLO CREMA

We make our own version of this thick, tart and zesty Mexican-style cream!

Start here

Before starting, wash and dry all produce.

Bust out

Strainer, measuring spoons, zester, large bowl, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Cilantro	7 g	7 g
Lime	1	1
Mayonnaise	2 tbsp	4 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Poblano Pepper, chopped	56 g	113 g
Mexican Seasoning	2 tbsp	4 tbsp
Flour Tortillas, 6-inch	6	12
Sour Cream	3 tbsp	6 tbsp
Garlic Puree	1 tbsp	2 tbsp
Guacamole	6 tbsp	12 tbsp
Sugar*	½ tsp	1 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.

Contact

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1 Prep

Roughly chop **cilantro**. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges.



2 Make slaw

Stir together **mayo**, **half the lime zest**, **half the lime juice** and **½ tsp sugar** (dbl for 4 ppl) in a large bowl. Add **coleslaw cabbage mix** and **half the cilantro**. Season with **salt** and **pepper**, then toss to combine. Set aside.



3 Prep shrimp

Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.



4 Cook shrimp and poblanos

Heat a large non-stick pan over high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shrimp** and **poblanos**. Cook, stirring often, until **poblanos** are tender and **shrimp** are cooked through, 2-3 min. **** Add Mexican Seasoning** and **half the garlic puree**. Cook, stirring often, until fragrant, 1 min.



5 Make garlic-lime crema and warm tortillas

Add **sour cream**, **¼ tsp garlic puree** (dbl for 4 ppl), **remaining lime zest** and **remaining lime juice** to a small bowl. Season with **salt** and **pepper**, then stir to combine. 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!)



6 Finish and serve

Top **tortillas** with **shrimp and poblanos** and **some slaw**. Dollop **garlic-lime crema** and **guacamole** over top, then sprinkle with **remaining cilantro**. Squeeze over a **lime wedge**, if desired. Serve any **remaining slaw** on the side.

Dinner Solved!