

Mexican-Inspired Shrimp Tacos

with Crunchy Coleslaw and Garlic-Lime Crema

Family Friendly 25–35 Minutes









Shrimp







Carrot, julienned



Green Onion









Enchilada Spice



Sour Cream

Flour Tortillas

Garlic, cloves



Start here

Before starting, wash and dry all produce.

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

Garlic Guide for Step 5:

- Mild: 1/4 tsp (1/2 tsp)
- Medium: 1/2 tsp (1 tsp)
- Extra: 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 |
| 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* | | |
| | | |

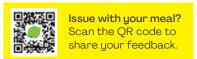
Salt and Pepper*

- * 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 onion.
- 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, carrot 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.



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 goldenbrown 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,
 ½ tbsp (1 tbsp) water and ½ 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!