



Mexican-Inspired Shrimp Tacos

with Crunchy Coleslaw and Garlic-Lime Crema

Family Friendly 25-35 Minutes



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Shrimp



Green Cabbage,
shredded



Carrot, julienned



Green Onion



Lime



Mayonnaise



Enchilada Spice
Blend



Flour Tortillas



Sour Cream



Garlic, cloves

HELLO ENCHILADA SPICE BLEND

This savoury blend combines warming spices with aromatic onion and garlic!

Start here

Before starting, wash and dry all produce.

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

Garlic Guide for Step 5:

- Mild: ¼ tsp (½ tsp)
- Medium: ½ 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.



1 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.



2 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.



3 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.



4 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.



5 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.



6 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!



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