

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

Quick

20-30 Minutes



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Flour Tortillas





Carrot, julienned











Enchilada Spice Blend



Green Cabbage, shredded



Green Onion



Garlic, cloves





Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

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

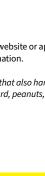
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	2 Person	4 Person
Shrimp	285 g	570 g
Double Shrimp	570 g	1140 g
Flour Tortillas	6	12
Green Cabbage, shredded	113 g	226 g
Carrot, julienned	56 g	113 g
Green Onion	1	2
Lime	1	1
Garlic, cloves	1	2
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
Enchilada Spice Blend	1 tbsp	2 tbsp
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 mediumhigh heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, then shrimp. Cook, stirring occasionally, until shrimp just turn pink, 2-3 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.



Warm tortillas and serve

- 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 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!