



Mexican-Inspired Shrimp Tacos

with Crunchy Coleslaw and Garlic-Lime Crema

Family Friendly

Quick

20-30 Minutes



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Shrimp



Double Shrimp



Flour Tortillas



Green Cabbage,
shredded



Carrot, julienned



Green Onion



Lime



Garlic, cloves



Sour Cream



Mayonnaise



Enchilada Spice
Blend

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!

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 person) **(2 tbsp)** (4 person) **oil** (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
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.



1 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.



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, carrots** 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.

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**.



4 Cook shrimp

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ 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.



5 Make garlic-lime crema

- Add **sour cream, remaining lime zest, ½ tbsp** (1 tbsp) **water** and **½ tsp** (1 tsp) **garlic** to a small bowl. (**NOTE:** Reference garlic guide.)
- Season with **salt** and **pepper**, then stir to combine.



6 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!



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