



Cal Smart Shrimp and Zesty Slaw Tacos

with Chipotle Sauce and Feta

Smart Meal

20 Minutes

SEIZE THE FRESHEST OF SUMMER!

Swap



Salmon Fillets, skin-on
250g | 500g

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Shrimp
285 g | 570 g



Flour Tortillas
6 | 12



Enchilada Spice Blend
1 tbsp | 2 tbsp



Garlic, cloves
1 | 2



Lime
1 | 1



Cilantro
7 g | 7 g



Red Cabbage, shredded
113 g | 226 g



Sour Cream
1 | 2



Chipotle Sauce
2 tbsp | 4 tbsp



Feta Cheese, crumbled
1/4 cup | 1/4 cup

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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.

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Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Oil, salt, pepper

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, paper towels, strainer, zester

1



Prep

- Before starting, wash and dry all produce.
- **Garlic Guide for Step 2:**
 - Mild: ¼ tsp (½ tsp)
 - Medium: ½ tsp (1 tsp)
 - Extra: 1 tsp (2 tsp)

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- Peel, then mince or grate **garlic**.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **remaining lime** into wedges.
- Roughly chop **cilantro**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.

4



Toss slaw

- Meanwhile, add **cabbage** and **half the cilantro** to the large bowl with **slaw dressing**.
- Season with **salt** and **pepper**, then toss to combine.

2



Make slaw dressing

- Stir together **sour cream**, **lime zest**, **lime juice** and **1 tsp** (2 tsp) **garlic** in a large bowl. (**NOTE:** Reference garlic guide.)

5



Warm tortillas

- 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 the tortillas.)

3



Cook shrimp

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- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **shrimp**.
- Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**
- Season with **salt**, **pepper** and **Enchilada Spice Blend**. Cook, stirring constantly, until fragrant, 30 sec.

6



Finish and serve

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- Divide **slaw** between **tortillas**, then top with **shrimp**.
- Drizzle **chipotle sauce** over top, then sprinkle with **feta** and **remaining cilantro**.
- Squeeze a **lime wedge** over top, if desired.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1 | Prep

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If you've opted to get **salmon**, pat dry with paper towels, then season with **Enchilada Spice Blend**, **salt** and **pepper**.

3 | Cook salmon

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Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **salmon**. Pan-fry until golden-brown and cooked through, 3-5 min per side.**

6 | Finish and serve

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Remove and discard salmon skin. Using a fork, flake **salmon** into large bite-sized pieces, then serve the same way the recipe instructs you to serve the **shrimp**.

** Cook shrimp and salmon to minimum internal temperatures of 74°C/165°F and 70°C/158°F, respectively, as size may vary.