



Cal Smart Shrimp and Zesty Slaw Tacos

with Chipotle Sauce and Feta

Calorie Smart

Spicy

25 Minutes



Shrimp



Flour Tortillas, 6-inch



Enchilada Spice Blend



Garlic, cloves



Lime



Cilantro



Coleslaw Cabbage Mix



Sour Cream



Chipotle Sauce



Feta Cheese, crumbled

HELLO ENCHILADA SPICE

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

Start here

Before starting, wash and dry all produce.

Garlic Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust out

Measuring spoons, strainer, zester, large bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Flour Tortillas, 6-inch	6	12
Enchilada Spice Blend	1 tbsp	2 tbsp
Garlic, cloves	1	2
Lime	1	2
Cilantro	7 g	7 g
Coleslaw Cabbage Mix	170 g	340 g
Sour Cream	3 tbsp	6 tbsp
Chipotle Sauce	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	¼ cup
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.

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1 Prep

Peel, then mince or grate **garlic**. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Roughly chop **cilantro**. Drain and rinse **shrimp** using a strainer, then pat dry with paper towels. Season with **salt** and **pepper**.



4 Finish coleslaw

While **shrimp** cook, add **coleslaw cabbage mix** and **half the cilantro** to the large bowl with **dressing**. Season with **salt** and **pepper**, to taste, then toss to coat.



2 Make coleslaw dressing

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



5 Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



3 Cook shrimp

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Sprinkle **Enchilada Spice Blend** over **shrimp**, then cook, stirring constantly, until fragrant, 30 sec.



6 Finish and serve

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

Dinner Solved!