



# Cal Smart Shrimp and Zesty Slaw Tacos

with Chipotle Sauce and Feta

Calorie Smart

Spicy

Quick

25 Minutes



Shrimp



Flour Tortillas



Enchilada Spice Blend



Garlic, cloves



Lime



Cilantro



Coleslaw Cabbage Mix



Sour Cream



Chipotle Sauce



Feta Cheese, crumbled

## HELLO ENCHILADA SPICE BLEND

*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        | 12       |
| Enchilada Spice Blend | 1 tbsp   | 2 tbsp   |
| Garlic, cloves        | 1        | 2        |
| Lime                  | ½        | 1        |
| 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.*

## Contact

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## 1 Prep

- Peel, then mince or grate **garlic**.
- Zest, then juice **half the lime** (whole lime for 4 ppl).
- Cut **any 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 **coleslaw cabbage mix** and **half the cilantro** to the large bowl with **slaw dressing**.
- Season with **salt and pepper**, to taste, then toss to coat.



## 2 Make slaw dressing

- Stir together **sour cream, lime zest, lime juice** and **1 tsp 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. \*\*
- Season with **salt, pepper** and **Enchilada Spice Blend**. Cook, stirring constantly, until fragrant, 30 sec.



## 6 Finish and serve

- 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.

## Dinner Solved!