

# Cal Smart Shrimp and Zesty Slaw Tacos

with Chipotle Sauce and Feta

Calorie Smart Spicy Quick 25 Minutes









Flour Tortillas





Enchilada Spice



Garlic, cloves

Cilantro

Sour Cream

Blend







Coleslaw Cabbage



Chipotle Sauce



Feta Cheese, crumbled

## Start here

Before starting, wash and dry all produce.

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

- Mild: 1/4 tsp
- Medium: 1/2 tsp
- Extra: 1 tsp

#### **Bust out**

Measuring spoons, strainer, zester, large bowl, large nonstick pan, paper towels

## Ingredients

<b>9</b>		
	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	1/2	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	1/4 cup	⅓ 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.



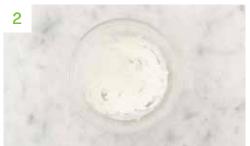
## Prep

- 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.



#### 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.



## Make slaw dressing

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



## Cook shrimp

- · Heat a large non-stick pan over mediumhigh 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.



## 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!)



### 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!**

### Contact

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