



Cal Smart Shrimp and Zesty Slaw Tacos

with Chipotle Sauce and Feta

Calorie Smart

Quick

25 Minutes



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CUSTOM RECIPE

This is a Custom Recipe. If you chose to add salmon, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Shrimp



Salmon fillets, skin-on



Flour Tortillas



Enchilada Spice Blend



Garlic, cloves



Lime



Cilantro



Red Cabbage, shredded



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.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Garlic Guide for Step 2:

- Mild: **¼ tsp** (½ tsp)
- Medium: **½ tsp** (1 tsp)
- Extra: **1 tsp** (2 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
Salmon fillets, skin-on	250 g	500 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	3 tbsp	6 tbsp
Chipotle Sauce	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	¼ cup
Oil*		

Salt and Pepper*

* Pantry items

** Cook salmon to a minimum internal temperature of 70°C/158°F and shrimp 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**.
- 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**.

If you've opted to add **salmon**, pat dry with paper towels, then 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**, to taste, 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 tortillas!)



3 Cook shrimp

- Heat a large non-stick pan over medium-high heat.
- When 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.

Heat a medium non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side.**



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.

Flake **salmon** into bite sized pieces. Top **tacos** with **salmon**.

Dinner Solved!



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