



Mexican-Inspired Shrimp Tacos

with Coleslaw

Quick

25 Minutes



Shrimp



Lime



Mayonnaise



Coleslaw Cabbage Mix



Poblano Pepper, chopped



Mexican Seasoning



Flour Tortillas



Sour Cream



Garlic Puree



Guacamole

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

Start here

Before starting, wash and dry all produce.

Garlic Guide for Step 5 (dbl for 4 ppl):

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

Bust out

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

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Lime	1	1
Mayonnaise	2 tbsp	4 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Poblano Pepper, chopped	56 g	113 g
Mexican Seasoning	2 tbsp	4 tbsp
Flour Tortillas	6	12
Sour Cream	3 tbsp	6 tbsp
Garlic Puree	2 ½ tsp	5 tsp
Guacamole	6 tbsp	12 tbsp
Sugar*	½ tsp	1 tsp
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

- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.



2 Make coleslaw

- Stir together **mayo**, **half the lime zest**, **half the lime juice** and **½ tsp sugar** (dbl for 4 ppl) in a large bowl.
- Add **coleslaw cabbage mix**. Season with **salt** and **pepper**, then toss to combine. Set aside.



3 Prep shrimp

- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Season with **salt** and **pepper**.



4 Cook shrimp and poblanos

5 Make garlic-lime crema and warm tortillas

- Heat a large non-stick pan over high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shrimp** and **poblanos**. Cook, stirring often, until **poblanos** are tender and **shrimp** are cooked through, 2-3 min.**
- Add **Mexican Seasoning** and **half the garlic puree**. Cook, stirring often, until fragrant, 1 min.



6 Finish and serve

- Add **sour cream**, **remaining lime zest**, **remaining lime juice** and **1 tsp garlic puree** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, then stir to combine.
- 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!)



7 Dinner Solved!

- Top **tortillas** with **shrimp and poblanos** and **some coleslaw**.
- Dollop **garlic-lime crema** and **guacamole** over top.
- Squeeze a **lime wedge** over top, if desired.
- Serve **any remaining coleslaw** on the side.