



Mexican-Inspired Shrimp Tacos

with Crunchy Coleslaw and Garlic-Lime Crema

Family Friendly

30 Minutes



Shrimp



Cilantro



Lime



Mayonnaise



Coleslaw Cabbage Mix



Enchilada Spice Blend



Flour Tortillas



Sour Cream



Garlic, cloves

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 5 (dbl for 4 ppl):

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

Bust out

Medium bowl, measuring spoons, strainer, zester, large bowl, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Cilantro	7 g	7 g
Lime	1	1
Mayonnaise	2 tbsp	4 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Flour Tortillas	6	12
Sour Cream	3 tbsp	6 tbsp
Garlic, cloves	2	4
Sugar*	2 tsp	4 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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hello@hellofresh.ca

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1 Prep

- Peel, then mince or grate **garlic**.
- Roughly chop **cilantro**.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.



4 Cook shrimp

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil**, then **shrimp**. (**NOTE:** For 4 ppl, cook shrimp in batches, using 1 tbsp oil per batch.) Cook, flipping once, until **shrimp** are dark golden-brown and cooked through, 1-2 min per side.**
- Transfer to a plate and set aside.



2 Make coleslaw

- Add **mayo**, **lime juice**, **half the lime zest** and **1 tsp sugar** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **coleslaw cabbage mix** and **half the cilantro**, then toss to combine.



5 Make garlic-lime crema

- Add **sour cream**, **remaining lime zest**, **½ tbsp water** (dbl for 4 ppl) and **½ tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, then stir to combine.



3 Coat shrimp

- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Add **shrimp**, **Enchilada Spice Blend** and **1 tsp sugar** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to coat.



6 Finish and serve

- Divide **tortillas** between plates. Top with **some coleslaw**, then **shrimp**. Dollop **garlic-lime crema** over top.
- Sprinkle with **remaining cilantro**.
- Squeeze a **lime wedge** over top, if desired.
- Serve **any remaining coleslaw** alongside.

Dinner Solved!