



# Mexican-Inspired Shrimp Tacos

with Crunchy Coleslaw and Garlic-Lime Crema

Family Friendly

25-35 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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## 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!