



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



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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

- 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.



5 Make garlic-lime crema and warm tortillas

- Meanwhile, 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!)



6 Finish and serve

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

Dinner Solved!