



BLAZIN' BAJA SHRIMP TACOS

with Southwest Slaw & Pickled Jalapeño



HELLO
BAJA SHRIMP
Our take on this West Coast classic uses tempura batter for awesomely crispy fried shrimp.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 820



Jalapeño



Coleslaw Mix



Scallions



Southwest
Spice Blend



Shrimp
(Contains: Shellfish)



Lime



Cilantro



Sour Cream
(Contains: Milk)



Tempura Mix
(Contains: Eggs,
Milk, Wheat)



Flour Tortillas
(Contains: Wheat)

START STRONG

In step 5, you'll be shallow-frying your battered shrimp. To test and make sure the oil is hot enough between batches, add a drop of batter on its own. An immediate sizzle is your green light to keep cooking. If not, wait about 15 seconds, then try again.

BUST OUT

- Zester
- Small bowl
- Medium bowl
- Whisk
- Paper towels
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (for frying)
- Large bowl
- Large pan
- Slotted spoon
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Jalapeño  1 | 2
- Lime 1 | 2
- Scallions 2 | 4
- Cilantro ¼ oz | ½ oz
- Sour Cream 6 TBSP | 12 TBSP
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Coleslaw Mix 4 oz | 8 oz
- Shrimp* 10 oz | 20 oz
- Tempura Mix 82 g | 164 g
- Flour Tortillas 6 | 12

* Shrimp is fully cooked when internal temperature reaches 145 degrees.



1 PREP

Wash and dry all produce. Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Zest and halve **lime**. Trim and thinly slice **scallions**. Roughly chop **cilantro**.



2 PICKLE JALAPEÑO

In a small bowl, combine juice from half the **lime**, ½ **tsp sugar** (1 tsp for 4 servings), **1 TBSP water** (2 TBSP for 4), and a large pinch of **salt**. Add **jalapeño**; stir to coat. Set aside to pickle, stirring occasionally, until ready to serve.



3 MAKE SLAW

In a medium bowl, whisk together **sour cream**, half the **lime zest**, **1 tsp Southwest Spice** (2 tsp for 4 servings), ½ **tsp sugar** (1 tsp for 4), and a squeeze of **lime juice** to taste. Season with **salt** and **pepper**. Add **coleslaw mix**, **scallions**, and **cilantro**; toss to combine. Season again with **salt** and **pepper**. Set aside.



4 COAT SHRIMP

Rinse **shrimp** under cold water; pat very dry with paper towels. Season with **salt**. In a large bowl, combine **tempura mix**, remaining **Southwest Spice**, **salt** (we used ½ tsp; 1 tsp for 4 servings), and ¼ **cup cold water** (⅓ cup for 4) until smooth. (**TIP:** If mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.) Heat a ¼-inch layer of **oil** in a large, heavy-bottomed pan over medium-high heat. Stir shrimp into batter until fully coated. Line a plate with paper towels.



5 COOK SHRIMP

Once **oil** is hot enough that a drop of batter sizzles when added to the pan, add coated **shrimp** in a single layer. (You may need to work in batches.) Cook until golden brown and cooked through, 2-3 minutes on the first side and 1-2 minutes on the second side. Using a slotted spoon, transfer shrimp to paper-towel-lined plate. Sprinkle with remaining **lime zest**, **salt**, and **pepper**.



6 FINISH & SERVE

Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. Fill tortillas with **shrimp**, as much **slaw** as you like (serve any remaining slaw on the side), and **pickled jalapeño** to taste. Serve.

SEE-SLAW

Try switching up your slaw next time by adding thinly sliced radish, mango, or jicama to the mix!

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