



20-MIN MEAL

# CRISPY CHIPOTLE SHRIMP TACOS

with Cabbage Slaw and Radishes



## HELLO

### CABBAGE SLAW

A tangy and satisfyingly crunchy topping that's every taco's best friend



Lime



Radishes



Red Cabbage



Cornstarch



Corn Tortillas



Scallions



Shrimp  
(Contains: Shellfish)



Chipotle Powder



Sour Cream  
(Contains: Milk)

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 580



## START STRONG


Season the shrimp as soon as you've removed them from the pan. If you sprinkle while they're still sizzling hot, the seasonings will stick to the surface and ensure delicious results.

## BUST OUT

- Paper towels
- Small bowl
- 2 Medium bowls
- Large pan
- Slotted spoon
- Olive oil (1 tsp | 2 tsp)
- Vegetable oil (2 TBSP | 4 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- Lime 1 | 2
- Radishes 3 | 6
- Scallions 2 | 4
- Shrimp 10 oz | 20 oz
- Red Cabbage 4 oz | 8 oz
- Cornstarch 2 TBSP | 4 TBSP
- Chipotle Powder  1 tsp | 2 tsp
- Sour Cream 4 TBSP | 8 TBSP
- Corn Tortillas 6 | 12

## HELLO WINE



### PAIR WITH

Wandern Monterey County Grüner Veltliner, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

Wash and dry all produce. Cut **lime** into wedges. Halve **radishes**, then slice into thin half-moons. Trim, then thinly slice **scallions**, keeping greens and whites separate. Rinse **shrimp** under cool running water and pat dry with a paper towel.



## 4 COOK SHRIMP

Add **shrimp** to pan in a single layer and cook until golden brown and crisp, about 2 minutes per side. Remove from pan with a slotted spoon and set aside on a paper-towel-lined plate. Season with **salt** and **pepper**.



## 2 TOSS SLAW

Toss **cabbage** and **scallion whites** in a medium bowl with a squeeze of **lime**, a drizzle of **olive oil**, **salt**, and **pepper**. Set aside.



## 5 MAKE CREMA AND WARM TORTILLAS

In a small bowl, stir together **sour cream**, a squeeze of **lime**, and a pinch of **chipotle powder** (use more to taste). Season with **salt** and **pepper**. Add enough water to create a drizzly consistency (about 1 TBSP). Wrap **tortillas** in a lightly dampened paper towel and microwave until warm and soft, about 30 seconds.



## 3 COAT SHRIMP

Heat a ¼-inch layer of **oil** in a large pan over high heat (use a nonstick pan if you have one). Meanwhile, place **shrimp**, **cornstarch**, and ¼ **tsp chipotle powder** in another medium bowl (we'll use more chipotle in step 5). Season with **salt** and **pepper**. Toss until shrimp are thoroughly coated.



## 6 FINISH AND SERVE

Divide **slaw**, **shrimp**, and **radishes** between **tortillas**. Drizzle with **crema**, sprinkle with **scallion greens**, and serve with any remaining **lime wedges** for squeezing over.

## OBSESSED!

Crispy shrimp and slaw are definitely something to taco 'bout.

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