



Mexican-Spiced Grilled Shrimp Tacos

with Pineapple-Jalapeño Salsa and Lime Crema

Grill

Spicy

30 Minutes



Shrimp



Mexican Seasoning



Garlic, cloves



Pineapple



Lime



Jalapeño



Cilantro



Coleslaw Cabbage Mix



Flour Tortillas



Mayonnaise



Sour Cream



Wooden Skewers

HELLO PINEAPPLE

This fruit adds a sweet, juicy twist to savoury dishes!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium heat.

Garlic Guide for Step 3 (dbl for 4 ppl):

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

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

Bust out

Medium bowl, measuring spoons, strainer, zester, aluminum foil, large bowl, 2 small bowls, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Mexican Seasoning	1 tbsp	2 tbsp
Garlic, cloves	1	2
Pineapple	95 g	190 g
Lime	1	1
Jalapeño 🌶️	1	2
Cilantro	7 g	7 g
Coleslaw Cabbage Mix	170 g	340 g
Flour Tortillas	6	12
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 tbsp
Wooden Skewers	6	12
Sugar*	¾ tsp	1 ½ 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.

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Prep shrimp

- Peel, then mince or grate **garlic**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Add **shrimp, Mexican Seasoning, half the garlic** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Thread **shrimp** onto **skewers**. (**TIP:** Leave shrimp unskewered, if desired. See 'TIP' in Step 5.)



Warm tortillas

- Add **tortilla packet** to one side of the grill.
- Grill, flipping once, until warmed through, 2-3 min per side.
- Remove **tortilla packet** from the grill and set aside still wrapped.



Prep and make lime crema

- Zest, then juice **lime**.
- Roughly chop **cilantro**.
- Cut **pineapple** into ¼-inch pieces.
- Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Add **lime zest, sour cream, 1 tsp water, 1 tsp lime juice** and **¼ tsp sugar** (dbl all for 4 ppl) to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.
- Wrap **tortillas** in foil. (**NOTE:** For 4 ppl, make 2 packets with 6 tortillas in each.)



Grill shrimp

- Meanwhile, add **shrimp skewers** to the other side of the grill.
- Grill, flipping **shrimp** once, until cooked through, 2-3 min per side. (** (**TIP:** If you didn't want to skewer shrimp, place 1-2 sheets of foil on the grill, then arrange shrimp in a single layer on the foil. Follow the same cooking instructions.)



Make slaw and salsa

- Add **mayo, ½ tsp water, 1 tsp lime juice** and **½ tsp sugar** (dbl all for 4 ppl) to a large bowl, then stir until **sugar** dissolves.
- Add **coleslaw cabbage mix, half the cilantro** and **remaining garlic**, then toss to combine. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, to taste. Set aside.
- Add **remaining lime juice** and **a pinch of sugar** (dbl for 4 ppl) to another small bowl. Season with **salt** and **pepper**, to taste, then stir until **sugar** dissolves.
- Add **pineapple, remaining cilantro** and **1 tbsp jalapeños**, then stir to combine. (**NOTE:** Reference heat guide.)



Finish and serve

- Remove **shrimp** from **skewers**.
- Divide **tortillas** between plates, then top with **coleslaw** and **shrimp**.
- Dollop with **lime crema**. Spoon **pineapple-jalapeño salsa** over top.

Dinner Solved!