



# HONEY LIME SHRIMP TACOS

with Creamy Cabbage Slaw



## HELLO

### HONEY LIME GLAZE

A sweet, sour, and sticky coating for succulent shrimp

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 590



Limes



Avocado



Red Cabbage



Shrimp  
(Contains: Shellfish)



Honey



Flour Tortillas  
(Contains: Wheat)



Red Onion



Cilantro



Sour Cream  
(Contains: Milk)



Chili Flakes



TABASCO® Original  
Red Sauce

## START STRONG

If you're cooking for little ones or anyone who's not a fan of heat, feel free to leave out the chili flakes—they're spicy!

## BUST OUT

- Zester
- Medium bowl
- Large pan
- Paper towel
- Olive oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

- Limes 2
- Red Onion 1
- Avocado 1
- Cilantro ½ oz
- Red Cabbage 8 oz
- Sour Cream 6 TBSP
- Shrimp 20 oz
- Chili Flakes  1 tsp
- Honey 2 tsp
- Flour Tortillas 12
- TABASCO® Original Red Sauce 

## HELLO WINE

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## 1 PREP

Wash and dry all produce. Zest one **lime** until you have 1 tsp zest, then cut into halves. Cut remaining lime in half, then cut one half into wedges. Peel, halve, and thinly slice **onion**. Halve, pit, and thinly slice **avocado**. Roughly chop **cilantro**.



## 4 COOK SHRIMP

Meanwhile, rinse **shrimp** and pat dry with a paper towel. Once onions are browned, add shrimp and a pinch of **chili flakes** (to taste) to pan. Season with **salt** and **pepper**. Cook, tossing, until shrimp start to turn pink, 2-3 minutes. Stir in juice from 2 remaining **lime halves**, **lime zest**, and **honey**. Cook, stirring, until shrimp are cooked through, 1-2 minutes.



## 2 MAKE SLAW

Add **cabbage**, **sour cream**, juice from one **lime** half, and a pinch of **salt** and **pepper** to a medium bowl. Toss until combined.



KIDS CAN HELP!



## 5 WARM TORTILLAS

Wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds. **TIP:** Alternatively, wrap tortillas in foil and warm in oven for 5 minutes at 400 degrees.



## 3 COOK ONION

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and cook, tossing occasionally, until softened and starting to brown, 3-4 minutes. Season with **salt** and **pepper**.



## 6 ASSEMBLE AND SERVE

Fill each **tortilla** with **shrimp mixture**, **slaw**, **avocado**, and **cilantro**. Serve with **lime wedges** on the side for squeezing over.



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## FLAVOR YOUR WORLD!

Shake on **TABASCO® Sauce** for a little heat and a ton of flavor.



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