



In your box

- 1 oz. Crispy Onions
- 5 oz. Corn Kernels
- 6 Small Flour Tortillas
- 🔥 1 ½ oz. Chipotle Ranch Dressing
- 1 oz. Queso Fresco
- 4 oz. Slaw Mix
- ½ cup Yellow Cornmeal
- 🔥 1 tsp. Cajun Seasoning

Customize It Options

- 8 oz. Shrimp
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. Double Portion-Shrimp

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt
- 2 Mixing Bowls, Microwave-Safe Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Southern Fried Shrimp Tacos

with ranch slaw

NUTRITION per serving—Calories: 901, Carbohydrates: 89g, Sugar: 8g, Fiber: 5g, Protein: 31g, Sodium: 1888mg, Fat: 53g, Saturated Fat: 13g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15-20 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



1. Prepare the Shrimp

- Pat **shrimp** dry.
- In a mixing bowl, combine **cornmeal**, **seasoning blend**, and a pinch of **salt**. Add shrimp to bowl and gently stir or toss until fully coated. Set aside.



2. Start the Ranch Slaw

- In another mixing bowl, combine **slaw mix** and **dressing**. Set aside.

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" pieces. Follow same instructions as shrimp in Steps 1 and 4, flipping occasionally, until chicken reaches minimum internal temperature, 5-7 minutes.



3. Finish the Ranch Slaw

- Place **corn** in a microwave-safe bowl. Microwave until warmed through, 30-60 seconds.
- Stir corn into bowl with **slaw**. Set aside.



4. Cook the Shrimp

- Line a plate with a paper towel.
- Place a large non-stick pan over medium-high heat. Add 3 Tbsp. **olive oil** and **shrimp** to hot pan.
- Cook until shrimp are browned and reach a minimum internal temperature of 145 degrees, 2-4 minutes per side.
- Remove shrimp to towel-lined plate.



5. Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Plate dish as pictured on front of card, filling **tortillas** with **shrimp** and **ranch slaw** (to taste), and topping with **crispy onions** and **queso fresco** (crumbling with your hands, if needed). Bon appétit!