



Spicy Bang Bang Shrimp Tacos

WITH HONEY-LIME SLAW

Oven-Ready



Prep & Cook Time

20-30 MIN

Cook Within

3 DAYS

You Will Need

Salt, Cooking Spray
2 Mixing Bowls

Difficulty Level

EASY

Spice Level

SPICY

Ingredients

- 1/4 cup Panko Breadcrumbs
- 1 tsp. Asian Garlic, Ginger & Chile Seasoning
- 1/2 fl. oz. Honey
- 2 fl. oz. Boom Boom Sauce
- 6 Small Flour Tortillas
- 8 oz. Shrimp
- 1.26 oz. Mayonnaise
- 1/4 oz. Cilantro
- 3 oz. Shredded Red Cabbage
- 1 Lime

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/33707

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

Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

Recipe designed for use with silver tray (as pictured); if you receive a different tray, please contact customer support before cooking.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

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1. Prepare the Shrimp

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry. Spray provided tray with **cooking spray**.
- Drain **shrimp** thoroughly and pat dry.
- In a mixing bowl, combine $\frac{1}{3}$ the **mayonnaise** (reserve remaining for slaw) and **Asian garlic, ginger & chile seasoning** (use less if spice-averse).
- Add shrimp to bowl with mayonnaise mixture and toss until coated. Transfer shrimp to prepared provided tray. Spread into a single layer.
- Top evenly with **panko** and spray with cooking spray.



2. Bake the Shrimp

- Bake uncovered in hot oven until **panko** is crispy and **shrimp** reach a minimum internal temperature of 145 degrees, 15-20 minutes.
- Carefully remove tray from oven.
- While shrimp bake, continue recipe.



3. Make Slaw and Warm Tortillas

- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem **cilantro**, reserving whole leaves.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- In another mixing bowl, combine **honey**, remaining **mayonnaise**, 1 Tbsp. **lime juice**, and a pinch of **salt**.
- Add **cabbage** to mayonnaise mixture and stir until combined.
- To serve, fill tortillas with crispy **shrimp**, slaw, **boom boom sauce** (to taste), and cilantro. Squeeze **lime wedges** over to taste. Bon appétit!