



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 tsp. Asian Garlic, Ginger & Chile Seasoning
- 🍯 ½ fl. oz. Honey
- 🔪 2 fl. oz. Boom Boom Sauce
- 6 Small Flour Tortillas
- 8 oz. Shrimp
- 1.26 oz. Mayonnaise
- ¼ oz. Cilantro
- 3 oz. Shredded Red Cabbage
- 1 Lime
- ¼ cup Panko Breadcrumbs

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/33774

*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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Ingredient(s) used more than once: **mayonnaise**



1. Prepare the Shrimp

- 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!