



# One-Pan Cajun-Style Sassy Shrimp Tacos

WITH CREAMY CORN SLAW

Meal Kit



**Prep & Cook Time**  
25-35 MIN

**Cook Within**  
3 DAYS

**You Will Need**  
Olive Oil, Salt  
Large Non-Stick Pan, Mixing Bowl

- Ingredients**
- 5 oz. Corn Kernels
  - 1 Lime
  - 1 Green Bell Pepper
  - 1 Shallot
  - 🌶️ 2 tsp. Cajun Seasoning
  - 4 oz. Slaw Mix
  - 2 oz. Sour Cream
  - 6 Small Flour Tortillas
  - 🌶️ ½ oz. Crispy Jalapeños

**Difficulty Level**  
EASY

**Spice Level**  
SPICY

- Customize It Options**
- 8 oz. Shrimp
  - 16 oz. Double Portion Shrimp
  - 10 oz. Diced Boneless Skinless Chicken Breasts

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef	Ground Pork	Impossible Burger	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/34160](http://www.homechef.com/34160)

\*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.

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



### 1. Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem, seed, remove ribs, and cut **bell pepper** into ¼" strips.
- Peel and halve **shallot**. Slice halves into thin strips.
- Pat **shrimp** dry and season all over with **Cajun seasoning** (use less if spice-averse) and a pinch of **salt**.

### Customize It Instructions

- If using **diced chicken breasts**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **16 oz. shrimp**, follow same instructions as 8 oz., working in batches if necessary.



### 2. Make the Creamy Corn Slaw

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **corn** to hot pan and cook undisturbed until slightly charred, 2-3 minutes.
- Remove from burner. Transfer corn to a mixing bowl.
- Add **slaw mix, sour cream, 1 Tbsp. lime juice**, and ¼ tsp. **salt** to bowl with corn and stir to combine. Set aside.
- Wipe pan clean and reserve.



### 3. Cook the Shrimp

- Return pan used to cook corn to medium heat.
- Working in batches if necessary, add 2 tsp. **olive oil** and **shrimp** to hot pan. Cook until lightly charred and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner. Transfer shrimp to a plate. Reserve pan; no need to wipe clean.



### 4. Cook the Vegetables

- Return pan used to cook shrimp to medium-high heat and add 1 tsp. **olive oil**. Add **bell peppers** and **shallots** to hot pan. Stir often until tender, 4-6 minutes.
- Stir in **shrimp and any accumulated juices** until combined and heated through, 30-60 seconds.
- Remove from burner.



### 5. Assemble Tacos and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warmed, 30-60 seconds.
- *If tortillas come folded, keep folded.*
- *Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.*
- Plate dish as pictured on front of card, filling tortillas with **shrimp and vegetables, creamy corn slaw**, and **crispy jalapeños** (to taste). Squeeze **lime wedges** over tacos to taste. Bon appétit!