



In your box

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

Customize It Options

- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Shrimp—Double Portion
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, wheat, shellfish (shrimp)

You will need

- Olive Oil
- Large Non-Stick Pan, Mixing Bowl



Staff Pick

Cajun Shrimp Tacos

with creamy corn slaw

NUTRITION per serving—Calories: 661, Carbohydrates: 76g, Fat: 25g, Protein: 26g, Sodium: 1731mg.

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

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using 16 oz. **shrimp**, follow same instructions as 8 oz. shrimp.
- If using **flank steak**, separate steak strips into a single layer and pat dry. Season with a pinch of **salt** and **Cajun seasoning**. Follow same instructions as shrimp in Step 3, stirring occasionally until no pink remains, 4-6 minutes.
- If using **diced chicken**, follow same instructions as shrimp in Steps 1 and 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Halve **lime**. Juice one half and cut other half into wedges.
- Stem, seed, remove ribs, and slice **green bell pepper** into ¼" strips.
- Peel and halve **shallot**. Slice halves into thin strips.
- Pat **shrimp** dry, and season all over with **Cajun seasoning**.



2

Make the Creamy Corn Slaw

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. Add **corn** to hot pan and cook undisturbed until slightly charred, 2-3 minutes.
- Transfer cooked corn to a mixing bowl. Add **slaw mix**, **sour cream**, and 1 Tbsp. **lime juice** to bowl and thoroughly 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.
- 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. Add 1 tsp. **olive oil**, **green bell pepper**, and **shallot** hot pan. Stir often until tender, 4-6 minutes.
- Return **shrimp** and **any accumulated juices** to pan. Cook until heated through, 30 seconds.
- Remove from burner.



5

Assemble Tacos and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave, 30 seconds.
- Plate 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!