



In your box

3 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

Customize It Options

8 oz. Shrimp
16 oz. Shrimp—Double Portion




Cajun Shrimp Tacos

with creamy corn slaw

NUTRITION per serving—Calories: 630, Carbohydrates: 72g, Fat: 26g, Protein: 25g, Sodium: 1458mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
25-35 min.

Cook Within
3 days

Difficulty Level 
Easy

Spice Level 
Spicy

① You will need

Olive Oil

Large Non-Stick Pan, Mixing Bowl

👑 Before you cook

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

- Thoroughly rinse produce and pat dry



1

Prepare the Ingredients

- Halve **lime**. Juice one half and cut other half into quarters.
- 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 both sides 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 Green Bell Pepper

- Return pan used to cook shrimp to medium-high heat.
- Add 2 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 green bell pepper**, **slaw**, and **crispy jalapeños** (to taste). Squeeze **lime wedges** over tacos to taste. Bon appétit!