



In your box

- 1 oz. Crispy Pickles
- 1 oz. Queso Fresco
- 3 oz. Corn Kernels
- 1 ½ oz. Buttermilk Ranch Dressing
- 4 oz. Slaw Mix
- 6 Small Flour Tortillas
- 1 tsp. Bayou Blend
- ½ cup Yellow Cornmeal

Customize It Options

- 8 oz. Shrimp
- 8 oz. Jumbo Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

- Olive Oil
- Microwave-Safe Bowl, 2 Mixing Bowls, Large Non-Stick Pan



Staff Pick

Southern Fried Shrimp Tacos

with ranch slaw

NUTRITION per serving—Calories: 911, Carbohydrates: 85g, Fat: 48g, Protein: 29g, Sodium: 1897mg.

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

15-20 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 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 **jumbo shrimp**, follow same instructions as regular shrimp in Steps 1 and 4, cooking until opaque and shrimp reaches minimum internal temperature, 2-4 minutes per side.
- If using **diced chicken**, follow same instructions as shrimp in Steps 1 and 4, flipping 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 Shrimp

- Pat **shrimp** dry.
- In a mixing bowl, combine **cornmeal** and **seasoning blend**. Add shrimp to bowl and gently stir or toss until fully coated. Set aside.



2

Start the Ranch Slaw

- In another mixing bowl, combine **slaw mix** and **dressing**. Set aside.



3

Finish the Ranch Slaw

- Place **corn** in a microwave-safe bowl. Microwave until warmed through, 30-60 seconds.
- Stir corn into bowl with **slaw**. Set aside.



4

Cook the Shrimp

- Line a plate with a paper towel.
- Place a large non-stick pan over medium-high heat. Add 3 Tbsp. **olive oil** and **shrimp** to hot pan.
- Cook until shrimp are browned and reach a minimum internal temperature of 145 degrees, 2-4 minutes per side.
- Remove shrimp to towel-lined plate to dry.



5

Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Plate dish as pictured on front of card, filling **tortillas** with **shrimp** and **ranch slaw**, and topping with **crispy pickles** and **queso fresco** (crumbling with your hands, if needed). Bon appétit!