

DINNERLY



Crispy Shrimp Tacos with Slaw & Citrus Mayo



20-30min



2 Servings

One day, we hope to find someone that looks at us the way we look at these crispy shrimp tacos wrapped in a blanket of crunchy slaw and drizzled with creamy lime mayo. We've got you covered!

WHAT WE SEND

- 1 lime
- 2 oz mayonnaise ^{2,3}
- 14 oz cabbage blend
- ½ lb pkg shrimp ⁴
- 2 oz panko ¹
- 6 (6-inch) flour tortillas ^{3,1}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- all-purpose flour ¹
- 1 egg ²
- garlic

TOOLS

- microplane or grater
- medium heavy skillet (preferably cast-iron)

COOKING TIP

Use shrimp immediately or freeze.

ALLERGENS

Wheat (1), Egg (2), Soy (3), Shellfish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 960kcal, Fat 56g, Carbs 87g, Protein 37g



1. Prep citrus mayo

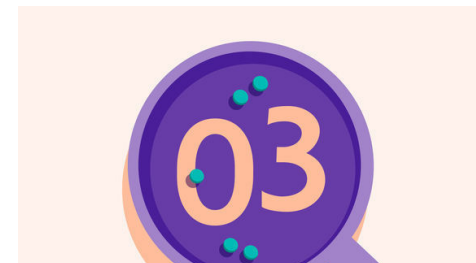
Finely grate ¼ **teaspoon lime zest** into a small bowl, then separately squeeze **2 teaspoons lime juice** into a medium bowl. Cut any remaining lime into wedges. Add **mayonnaise** to **lime zest**, stirring to combine. Thin **citrus mayo** by adding **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**.



2. Season slaw & prep shrimp

Finely chop **1 teaspoon garlic**. In a medium bowl, stir to combine **lime juice**, **chopped garlic**, and **2 tablespoons oil**. Add **4 cups shredded cabbage blend**, tossing and squeezing gently with hands to wilt cabbage slightly; season with **salt** and **pepper**.

Rinse **shrimp** and pat dry (First thaw under cool running water, if necessary). Season all over with **salt** and **pepper**.



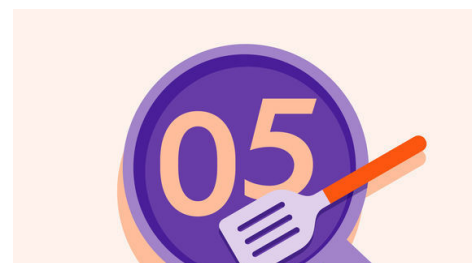
3. Bread shrimp

Coat **shrimp** evenly in **1 tablespoon flour**. In a shallow bowl, beat **1 large egg** and **1 tablespoon water**. Add **panko** to a large resealable plastic bag; season with **a pinch each of salt and pepper**. Dip shrimp in egg, letting excess drip back into bowl. Add to bag with panko and shake to coat. Transfer shrimp to a plate.



4. Warm tortillas

Heat a medium heavy skillet (preferably cast-iron) over high. Warm **1 tortilla** at a time in skillet until lightly charred on one side, about 30 seconds. Wrap in foil as you go to keep warm.



5. Cook shrimp & serve

Heat ¼ **inch oil** in same skillet over medium-high until shimmering. Add **shrimp** and fry until brown and crisp, about 2 minutes per side. Transfer shrimp to a paper towel-lined plate with a slotted spoon to drain; season with **salt**.

Top warm tortillas with **cabbage slaw**, **crispy shrimp**, and **citrus mayo**. Pass **any lime wedges** for squeezing, if desired. Enjoy!



6. How to shallow-fry!

The trick to shallow frying at home is allowing the oil to get hot enough before adding the shrimp—this will ensure the breading sticks to the shrimp not the skillet! How do you know when the oil is hot enough? Sprinkle a pinch of the panko into the oil, and it should sizzle and bubble vigorously. When working in batches, allow the oil to come back up to temperature before adding more shrimp.