

DINNERLY

Honey-Chipotle Shrimp Tacos with Slaw:

No chopping. No slicing. No knife required!



2 Servings

WHAT WE SEND

- 14 oz cabbage blend
- ½ lb pkg shrimp ³
- ¼ oz chipotle chili powder
- 2 (½ oz) honey
- 6 (6-inch) flour tortillas ^{4,2}
- 1 oz sour cream ⁵

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- large egg ¹
- ½ cup + 1 Tbsp all-purpose flour ²
- neutral oil

TOOLS

- medium skillet
- microwave

COOKING TIP

When frying, make sure your oil is hot: it should reach 350°F with an oil thermometer. Or drop a pinch of flour into the oil—it should sizzle vigorously.

ALLERGENS

Egg (1), Wheat (2), Shellfish (3), Soy (4), Milk (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep slaw & egg

In a medium bowl, toss **half of the cabbage blend** (save rest for own use) with **2 teaspoons vinegar**. Season with **salt** and **pepper**.

In a shallow bowl, beat **1 large egg** and **1 tablespoon water**.



2. Bread shrimp

Rinse **shrimp**, then pat very dry. Season all over with **salt** and **pepper**. Toss with **1 tablespoon flour** until evenly coated.

In a large resealable plastic bag, mix together **½ cup flour** and **1 teaspoon chipotle chili powder**. Dip shrimp in **egg**, letting excess drip back into bowl. Add to bag with flour and shake to coat; transfer to a plate.



3. Fry shrimp

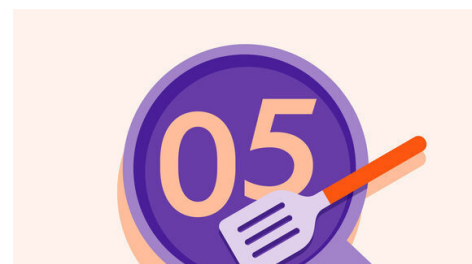
Heat **¼-inch oil** in a medium skillet over medium-high (see cook tip!). When **oil** is shimmering, add **shrimp** in an even layer, working in batches if necessary. Cook, flipping once, until golden-brown and cooked through, about 2 minutes per side. Transfer to a medium bowl; toss with **honey**, **a pinch of salt**, and **½ teaspoon chipotle chili powder** (or more depending on heat preference).



4. Warm tortillas & serve

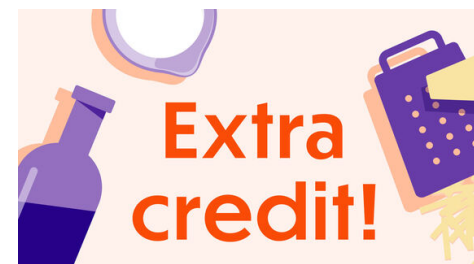
Wrap **tortillas** in a damp paper towel; microwave until heated through, 30–60 seconds (Or cook in a skillet over medium-high heat until warmed through, about 30 seconds per side). Place **shrimp** in tortillas and top with **seasoned slaw**.

Serve **honey-chipotle fried shrimp tacos** with **a drizzle of sour cream**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!