

Jerk Shrimp Tacos

with Cabbage & Orange Slaw

TIME: 30-40 minutes

SERVINGS: 4

These shrimp tacos capture the spiced, smoky, sweet flavors of Jamaican jerk seasoning—tamed by a layer of lime-seasoned mayo. On the side, a wintry slaw studded with juicy bites of citrus completes the dish on a refreshing note.



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Ingredients



1 1/8 lbs
SHRIMP



2 oz
QUESO BLANCO



5 oz
PURPLE DAIKON
OR WATERMELON
RADISH



8
FLOUR TORTILLAS



1
ORANGE



1 head
GREEN LEAF
LETTUCE



1
LIME



1/2 lb
CABBAGE



1
SHALLOT



1/4 cup
MAYONNAISE



3 Tbsps
ROASTED
PEANUTS



1 Tbsp
CARIBBEAN
SPICE BLEND*

* Green Bell Pepper Powder, Onion Powder, Cayenne Pepper, Ground Thyme, & Ground Allspice



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1 Prepare the ingredients:

- ☐ Preheat the oven to 375°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut out and discard the core of the **cabbage**; thinly slice the leaves. Peel the **radish**; quarter lengthwise, then thinly slice crosswise. Peel and large dice the **orange**, discarding any seeds. Peel the **shallot** and finely chop to get 2 tablespoons (you may have extra).
- ☐ Cut off and discard the root end of the **lettuce**; thinly slice the leaves.
- ☐ Quarter the **lime**.
- ☐ Roughly chop the **peanuts**.



2 Make the slaw:

- ☐ In a large bowl, combine the **sliced cabbage and radish, diced orange, chopped shallot, and the juice of 2 lime wedges**. Drizzle with olive oil and season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



3 Warm the tortillas:

- ☐ While the slaw marinates, place the **tortillas** on a large piece of aluminum foil; tightly wrap to seal.
- ☐ Place directly onto the oven rack and warm 6 to 8 minutes, or until heated through and pliable.
- ☐ Transfer to a work surface and carefully unwrap.



4 Cook the shrimp:

- ☐ While the tortillas warm, pat the **shrimp** dry with paper towels. Place in a bowl. Season with salt, pepper, and **up to ¾ of the spice blend** (you will have extra); toss to coat.
- ☐ In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned shrimp and cook, stirring occasionally, 3 to 4 minutes, or until opaque and cooked through. Turn off the heat.



5 Season the lettuce:

- ☐ While the shrimp cook, place the **sliced lettuce** in a bowl. Add the **juice of 1 lime wedge** and a drizzle of olive oil; season with salt and pepper. Toss to coat.



6 Season the mayonnaise & serve your dish:

- ☐ In a bowl, combine the **mayonnaise** and the **juice of the remaining lime wedge**; season with salt and pepper to taste.
- ☐ Divide the seasoned mayonnaise among the **warmed tortillas**. Fill the tortillas with the **cooked shrimp** and **seasoned lettuce**.
- ☐ Serve the tacos with the **slaw** on the side. Garnish the slaw with the **queso blanco** (crumbling before adding) and **chopped peanuts**. Enjoy!