



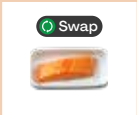
Smart Golden Shrimp and Coconut Sauce

with Veggies and Couscous

Smart Meal

Spicy

25 Minutes



Salmon Fillets, skin-on
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Shrimp
285 g | 570 g



Couscous
½ cup | 1 cup



Zucchini
1 | 2



Baby Tomatoes
113 g | 227 g



Baby Spinach
28 g | 56 g



Coconut Milk
1 | 2



Crispy Shallots
14 g | 28 g



Curry Paste
1 tbsp | 2 tbsp



Vegetable Stock Powder
7 ½ g | 15 g



Cumin-Turmeric Spice Blend
4 g | 8 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. *Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ingredient quantities	56 g	113 g
	2-serving	4-serving

Pantry items | Oil, salt, pepper, butter

Cooking utensils | Baking sheet, large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, strainer

1



Cook couscous

- Before starting, preheat the broiler to high. Wash and dry all produce.
- To a medium pot, add $\frac{3}{4}$ cup (1 $\frac{1}{3}$ cups) **water** and **1 tbsp** (2 tbsp) **butter**. Season with **salt** and bring to a boil over high.
- Once boiling, stir in **couscous**. Remove the pot from heat, then cover and set **couscous** aside for 5 min to rehydrate.

2



Prep and broil veggies

- Meanwhile, quarter **zucchini** lengthwise, then cut into $\frac{1}{2}$ -inch quarter-moons.
- Using a fork, pierce **tomatoes**.
- Roughly chop **spinach**.
- To an unlined baking sheet, add **zucchini**, **tomatoes** and $\frac{1}{2}$ **tbsp** (1 tbsp) **oil**. Season with **salt** and **pepper**. Toss to coat.
- Broil **veggies** in the **middle** of the oven for 8-12 min, stirring halfway, until **veggies** are lightly charred and tender.

3



Cook shrimp

🔄 Swap | **Salmon Fillets, skin-on**

- Heat a large non-stick pan over medium-high.
- While pan heats, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**
- When hot, add $\frac{1}{2}$ **tbsp** (1 tbsp) **oil**, **shrimp** and **Cumin-Turmeric Spice Blend**. Cook for 2-3 min, stirring occasionally, until **shrimp** just turn pink.**
- Transfer **shrimp** to a plate.

4



Make coconut sauce

- Reheat the same pan over medium.
- Add **coconut milk**, **stock powder** and **half the curry paste** (use all for 4 servings).
- Cook for 3-4 min, stirring occasionally, until **sauce** has thickened slightly.
- Add **shrimp**. Stir to coat.

5



Finish and serve

- Fluff **couscous** with a fork. Stir in **spinach**
- Divide **couscous** between bowls.
- Top with **veggies** and **curried shrimp**.
- Sprinkle with **half the crispy shallots** (use all for 4 servings).

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Cook salmon

🔄 Swap | **Salmon Fillets, skin-on**

If you've opted to get **salmon**, pat dry with paper towels. Season with **salt** and **pepper**. When the pan is hot, add $\frac{1}{2}$ **tbsp** (1 tbsp) **oil**, then **salmon**. Pan-fry for 3-5 min per side, until browned and cooked through.** When **salmon** is done, break **salmon** up into large flakes, removing and discarding skin. Add **Cumin-Turmeric Spice Blend**. Cook for 1 min, stirring often, until toasted.

** Cook shrimp and salmon to minimum internal temperatures of 165°F and 158°F, respectively.