



Broiled Shrimp and Couscous

with Guacamole Dressing and Feta

Quick

25 Minutes



Shrimp



Pearl Couscous



Guacamole



Baby Tomatoes



Dill



Lime



Sour Cream



Feta Cheese



Garlic Salt



Onion, chopped

HELLO DILL

This delicate herb comes from the same family as parsley and celery!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, measuring cups & spoons, microplane/zester, strainer, aluminum foil, large bowl, whisk, large pot

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Pearl Couscous	¾ cup	1 ½ cups
Guacamole	3 tbsp	6 tbsp
Baby Tomatoes	113 g	227 g
Dill	7 g	7 g
Lime	1	1
Sour Cream	3 tbsp	6 tbsp
Feta Cheese	¼ cup	½ cup
Garlic Salt	1 tsp	2 tsp
Onion, chopped	56 g	113 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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.

Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



Prep

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, finely chop **dill**.
- Zest, then juice **half the lime** (whole lime for 4 ppl).
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt and pepper**.



Cook couscous

- Meanwhile, add **couscous** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 6-8 min.
- Drain and rinse **couscous** under **cold water**, then return to the same pot, off heat.



Make guacamole dressing

- Add **sour cream, guacamole, lime juice, half the dill** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl.
- Season with **salt** and **pepper**, then whisk until smooth.



Toss couscous

- Add **half the feta, half the guacamole dressing** and **remaining garlic salt** to the pot with **couscous**, then toss to coat.



Broil shrimp and veggies

- Add **shrimp, onions, tomatoes, lime zest** and **1 tbsp oil** (dbl for 4 ppl) to a foil-lined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to combine.
- Broil **shrimp and veggies** in **middle** of the oven until **tomatoes** start to burst and **shrimp** just turn pink, 5-6 min.** (**TIP:** Keep your eye on veggies so they don't burn!)



Finish and serve

- Divide **couscous** between plates. Top with **shrimp and veggies**.
- Sprinkle with **remaining feta** and **remaining dill**.
- Spoon **remaining guacamole dressing** over top.

Dinner Solved!