



JUN
2016

Citrusy Shrimp Panzanella

with Tomatoes and Fresh Mozzarella

What's not to like about a salad that's equal parts bread and veggies? This shrimp panzanella is bulked up by crunchy romaine lettuce, juicy tomatoes and fresh, soft mozzarella. A lemon-garlic marinade gives these shrimp an extra flavour boost.



Prep
30 min



level 1



make me
first



nut
free



Shrimp



Demi Baguette



Lemon



Grape Tomatoes



Romaine Lettuce



Garlic



Basil




Fresh Mozzarella
Balls



Chili Powder

Ingredients

		2 People	4 People
Shrimp	1)	1 pkg	2 pkg
Demi Baguette	2)	1	2
Lemon		1	2
Grape Tomatoes		1 pkg	2 pkg
Romaine Lettuce, chopped		1 pkg	2 pkg
Garlic		2 cloves	4 cloves
Basil		1 pkg	2 pkg
Fresh Mozzarella Balls	3)	1 pkg	2 pkg
Chili Powder 		1 pkg	2 pkg
Olive or Canola Oil*			

*Not Included

Allergens

1) Shellfish/Fruits de Mer

2) Wheat/Blé

3) Milk/Lait

Tools

Zester, Baking Sheet, Medium Bowl, Large Pan, Large Bowl

Nutrition per person Calories: 571 cal | Fat: 26 g | Sat. Fat: 8 g | Protein: 42 g | Carbs: 47 g | Sugar: 4 g | Sodium: 747 mg | Fiber: 7 g

Some ingredients are produced in a facility that also processes egg, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ruler

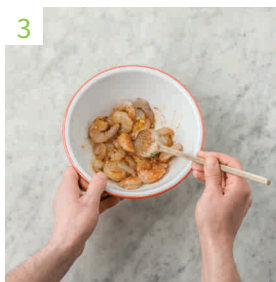
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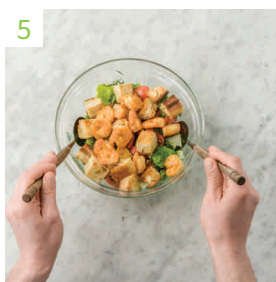
1 Prep: Wash and dry all produce. Preheat the oven to 350°F. Cut the **demi baguette** into 1-inch cubes. Halve the **tomatoes**. Mince or grate the **garlic**. Thinly slice the **basil leaves**. Zest, then halve the **lemon(s)**.



2 Toast the bread cubes: Toss the **bread cubes** on a parchment-lined baking sheet with a large drizzle of **oil** and a pinch of **salt** and **pepper**. Bake for about 8 minutes, tossing halfway through cooking, until golden and crispy.



3 Marinate the shrimp: In a medium bowl, toss together the **shrimp, lemon zest, garlic, as much chili powder as you like**, a drizzle of **oil** and a pinch of **salt** and **pepper**.



4 Cook the shrimp: Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **shrimp** to the pan and cook, tossing for 3-4 minutes, until opaque.

5 Toss the salad: In a large bowl, toss together the **shrimp, lettuce, tomatoes, mozzarella, bread cubes**, a large drizzle of **oil** and a squeeze of **lemon(s)**, to taste. Season with **salt** and **pepper**.

6 Plate and serve: Serve the **citrusy shrimp panzanella** divided between plates and sprinkled with **basil** and dig in!

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