



Garlicky Shrimp

with Roasted Potatoes and Walnut Parsley Pesto

30 Minutes



Shrimp



Yellow Potato



Shallot



Cherry Tomatoes



Garlic



Arugula and Spinach Mix



Parmesan Cheese



White Wine Vinegar



Parsley



Walnuts, chopped

HELLO SHRIMP

Our shrimp are sourced sustainably to help preserve the health of our oceans.

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce

Bust Out

Baking sheet, measuring spoons, strainer, large bowl, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Yellow Potato	300 g	600 g
Shallot	50 g	100 g
Cherry Tomatoes	113 g	227 g
Garlic	6 g	12 g
Arugula and Spinach Mix	56 g	113 g
Parmesan Cheese	¼ cup	½ cup
White Wine Vinegar	1 tbsp	2 tbsp
Parsley	7 g	14 g
Walnuts, chopped	28 g	56 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes

Cut **potatoes** into ½-inch pieces. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown, 25-28 min.



Toast walnuts

While **potatoes** roast, roughly chop **walnuts**. Heat a large non-stick pan over medium heat. When hot, add **walnuts** to the dry pan. Toast, stirring often, until golden, 4-5 min. (**NOTE:** Keep an eye on them so they do not burn!) Remove pan from heat and transfer **walnuts** to a small bowl. Set aside.



Make pesto

Peel, then finely chop **shallot**. Roughly chop **parsley**. Peel, then mince or grate **garlic**. Halve **tomatoes**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Combine **parsley, toasted walnuts, Parmesan, vinegar** and **2 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Set aside.



Cook shrimp

Using the same pan (from step 2), add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until golden-brown, 4-6 min. Add **tomatoes, shrimp** and **garlic**. Cook, stirring occasionally, until **tomatoes** soften and **shrimp** just turns pink, 4-5 min. ** Season with **salt** and **pepper**. Set aside.



Assemble salad

When **potatoes** are done, transfer to the large bowl with **pesto**. Add **arugula and spinach mix** and gently toss together.



Finish and serve

Divide **potato-arugula salad** between plates. Top with **shrimp** and **veggies**.

Dinner Solved!