



Garlicky Shrimp

with Roasted Potatoes and Walnut-Parsley Pesto

30 Minutes



Shrimp



Yellow Potato



Shallot



Roma Tomato



Garlic Puree



Baby Spinach



Parmesan Cheese, shredded



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, 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
Roma Tomato	160 g	320 g
Garlic Puree	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	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 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.

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Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine. 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. (**TIP:** Keep an eye on them so they don't burn!) Transfer **walnuts** to a plate.



Make pesto

Peel, then finely chop **shallot**. Roughly chop **parsley**. Cut **tomatoes** into ½-inch pieces. Add **parsley**, **toasted walnuts**, **Parmesan**, **vinegar** and **2 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then stir to combine.



Cook shrimp

Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Heat the same pan (from step 2) over medium. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until golden-brown, 4-6 min. Add **tomatoes**, **shrimp** and **garlic puree**. Cook, stirring occasionally, until **tomatoes** soften and **shrimp** just turn 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 **spinach** and gently toss together.



Finish and serve

Divide **salad** between plates. Top with **shrimp and veggies**.

Dinner Solved!