



# Greek-Style Shrimp

with Lemon Potatoes and Tzatziki

Family Friendly 30 Minutes



Shrimp



Lemon-Pepper Seasoning



Yellow Potato



Vegetable Broth Concentrate



Tzatziki



Garlic Puree



Lemon



Spring Mix



Roma Tomato



Mini Cucumber



Feta Cheese, crumbled

HELLO LEMON ZEST

*Punch up the flavour of the potatoes with a sprinkle of lemon zest!*

## Start here

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

## Bust out

Baking sheet, medium bowl, measuring spoons, strainer, zester, large bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Lemon-Pepper Seasoning	½ tbsp	1 tbsp
Yellow Potato	360 g	720 g
Vegetable Broth Concentrate	½	1
Tzatziki	56 ml	113 ml
Garlic Puree	1 tbsp	2 tbsp
Lemon	1	2
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Mini Cucumber	66 g	132 g
Feta Cheese, crumbled	¼ cup	½ cup
Sugar*	¼ tsp	½ tsp
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

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## Roast potatoes

Cut **potatoes** into 1-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 coat. Roast in the **top** of the oven until tender and golden-brown, 20-22 min.



## Toss salad

While **shrimp** cook, whisk **½ tbsp lemon juice**, **¼ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) in a medium bowl. Season with **salt** and **pepper**. Add **tomatoes**, **cucumber**, **spring mix** and **feta**, then toss to combine.



## Prep

While **potatoes** roast, zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Cut **tomato** into ¼-inch pieces. Cut **cucumber** into ¼-inch rounds.



## Finish and serve

Whisk together **lemon zest**, **half the broth concentrate** (use all for 4 ppl) and **1 tsp oil** (dbl for 4 ppl) in a large bowl. Add **roasted potatoes**, then toss to coat. Divide **shrimp**, **potatoes** and **salad** between plates. Serve **tzatziki** alongside. Squeeze a **lemon wedge** over top, if desired.



## Cook shrimp

Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **half the Lemon-Pepper Seasoning** (use all for 4 ppl) and **salt**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shrimp** and **garlic puree**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. \*\*

## Dinner Solved!