



Grilled Old Bay Shrimp Skewers with Potato Wedges and Dill-Garlic Lemon Sauce

Grill 35 Minutes



- Shrimp
- Old Bay Seasoning
- Russet Potato
- Mayonnaise
- Sour Cream
- Dill-Garlic Spice Blend
- Lemon
- Zucchini
- Sweet Bell Pepper
- Garlic Powder
- Wooden Skewers

HELLO OLD BAY

The perfect combination of spices and seasoning to make your seafood dinners pop!

Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.
- Soak skewers in water, 5 min.

Bust out

Baking sheet, medium bowl, measuring spoons, strainer, zester, large bowl, small bowl, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Old Bay Seasoning	1 tsp	2 tsp
Russet Potato	460 g	920 g
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 tbsp
Dill-Garlic Spice Blend	1 tsp	2 tsp
Lemon	½	1
Zucchini	400 g	800 g
Sweet Bell Pepper	160 g	320 g
Garlic Powder	2 tsp	4 tsp
Wooden Skewers	6	12
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 potato wedges

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt, pepper** and **half the garlic powder**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Grill peppers and zucchini

Add **peppers, zucchini** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt, pepper** and **remaining garlic powder**, then toss to coat. Add **peppers** and **zucchini** to one side of the grill. Close lid and grill, flipping halfway through, until tender-crisp, 8-10 min. (**NOTE:** If zucchini cooks faster than peppers, transfer zucchini to a plate and cover to keep warm.)



Prep

Meanwhile, quarter **pepper** lengthwise, then core. Quarter **zucchini** lengthwise. Zest **lemon**, then cut half into wedges (whole lemon for 4 ppl). Add **mayo, sour cream, Dill-Garlic Spice Blend** and **lemon zest** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Grill shrimp

When **veggies** are halfway done, add **shrimp** to the other side of the grill. Close lid and grill, flipping once, until **shrimp** are cooked through, 4-6 min. **



Skewer shrimp

Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Add **shrimp** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Sprinkle with **1 tsp Old Bay Seasoning** (dbl for 4 ppl), then toss to coat. Thread **6 or 7 shrimp** onto **each wooden skewer**.



Finish and serve

Divide **shrimp skewers, potato wedges** and **veggies** between plates. Serve **dill-garlic sauce** alongside for dipping. Squeeze a **lemon wedge** over **shrimp**, if desired.

Dinner Solved!