



# Grilled Shrimp "Paella"

with Grilled Veggies and Lemon-Olive Relish

Grill

35 Minutes



Shrimp



Basmati Rice



Zucchini



Sweet Bell Pepper



Lemon



Parsley



Crushed Tomatoes with Garlic and Onion



Mixed Olives



Smoked Paprika-Garlic Blend



Vegetable Broth Concentrate

HELLO SHRIMP

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

## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- Preheat grill to 500°F over medium-high heat, about 10 min.

## Bust out

Medium oven-proof pan, measuring spoons, strainer, aluminum foil, small bowl, paper towels, zester

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Basmati Rice	¾ cup	1 ½ cup
Zucchini	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Lemon	1	1
Parsley	7 g	14 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Mixed Olives	30 g	60 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Vegetable Broth Concentrate	1	2
Unsalted Butter*	1 tbsp	2 tbsp
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 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.*

## Contact

Share your photos #HelloFreshLife  
Call or email us | (855) 272-7002  
hello@hellofresh.ca  
HelloFresh.ca



## Start "paella"

Add **crushed tomatoes, broth concentrate, half the Smoked Paprika-Garlic Blend, 1 ¼ cups water** and **2 tbsp oil** (dbl both for 4 ppl) to a medium oven-proof pan (use a large oven-proof pan for 4 ppl). Stir to combine. Place pan on one side of the grill. Close lid and cook, until **tomato mixture** begins to simmer, 5-7 min. (**NOTE:** This recipe requires consistent heat. Throughout recipe, adjust grill dials, as needed, to maintain 500°F.)



## Assemble foil pouch shrimp

Layer two 18x12-inch pieces of foil. Drain and rinse **shrimp**, using a strainer, then pat dry with paper towels. Arrange **shrimp** on one side of foil. Season with **remaining Smoked Paprika-Garlic Blend, salt and pepper**, then top with **1 tbsp butter**. Fold foil in half over **shrimp** and pinch to seal pouch. (**NOTE:** Make 2 pouches for 4 ppl, using 2 sheets of foil and 1 tbsp butter per pouch.)



## Cook "paella"

Carefully add **rice** to the pan, then stir to combine. (**NOTE:** Use an oven mitt. Pan handle will be very hot!) Close lid and cook, until **rice** is tender and **liquid** is absorbed, 16-18 min. (**NOTE:** do not cover pan with a lid.)



## Grill shrimp and veggies

When **rice** has been cooking for 10 min, place foil pouch on the other side of the grill. Grill until **shrimp** are cooked through, 7-9 min. **\*\*** Add **peppers** and **zucchini** to the same side of grill as **shrimp**. Close lid and grill **veggies**, flipping once, until tender, 6-8 min. (**TIP:** Don't overcrowd your grill! Grill shrimp once veggies are done if there isn't enough space on the grill.)



## Prep

While **rice** cooks, core, then quarter **pepper**. Cut **zucchini** into ¼-inch slices, lengthwise. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Roughly chop **parsley**. Drain, then finely chop **olives**. Add **olives, half the parsley, ½ tbsp lemon juice** and **½ tbsp oil** (dbl both for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine. Add **peppers** and **zucchini** to a plate. Drizzle with **½ tbsp oil** (dbl for 4 ppl). Season with **salt and pepper**, then toss to coat.



## Finish and serve

When **"paella"** is done, carefully remove from grill, then cover and let stand for 5 min. (**NOTE:** Pan handle will be very hot!) Cut **veggies** into bite-sized pieces. Fluff **"paella"** with a fork, then stir in **chopped veggies** and **remaining parsley**. Season with **salt**. Carefully open foil pouch. Sprinkle **lemon zest** over **shrimp**, then stir to combine. Divide **"paella"** between plates. Top with **shrimp** and any **butter** from the foil pouch. Spoon **lemon-olive relish** over top. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!