



Honey Garlic Shrimp Wraps

with Spiced Sweet Potato Wedges and Ranch

Family Friendly

30 Minutes



Shrimp



Garlic Salt



Honey Garlic Sauce



Carrot, julienned



Baby Spinach



Flour Tortillas



Southwest Spice Blend



Sweet Potato



Ranch Dressing



Ketchup

HELLO HONEY GARLIC SAUCE

Golden sweet honey combines with garlic and a hint of soy for a sticky coating!

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, strainer, aluminum foil, parchment paper, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Garlic Salt	1 tsp	2 tsp
Honey Garlic Sauce	4 tbsp	8 tbsp
Carrot, julienned	56 g	113 g
Baby Spinach	56 g	113 g
Flour Tortillas	6	12
Southwest Spice Blend	1 tbsp	2 tbsp
Sweet Potato	340 g	680 g
Ranch Dressing	4 tbsp	8 tbsp
Ketchup	4 tbsp	8 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 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 sweet potato wedges

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **Southwest Spice Blend**, **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Cook shrimp

When **sweet potatoes** are halfway done, heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil**, then **shrimp**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches for 4 ppl, using 1 tbsp oil per batch.) Cook, flipping occasionally, until **shrimp** are golden-brown and cooked through, 2-3 min per side. ****** When **shrimp** are done, remove the pan from heat. Add **honey garlic sauce** and **1 tbsp water** (dbl for 4 ppl) to the pan, then toss to coat **shrimp**.



Season veggies

Meanwhile, add **carrots**, **spinach** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, to taste, then toss to coat.



Warm tortillas

Meanwhile, wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



Prep shrimp

Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season all over with **garlic salt** and **pepper**.



Finish and serve

Divide **tortillas** and **sweet potato wedges** between plates. Top **tortillas** with **veggies**, then **shrimp**. Spoon **any remaining honey garlic sauce** in the pan over **shrimp**. Drizzle **ranch dressing** over top. Serve **ketchup** on the side for dipping.

Dinner Solved!