



Lemon-Garlic Shrimp, Corn and Peppers with Roasted Potatoes

Family Friendly 25-35 Minutes



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Shrimp



Double Shrimp



Corn Kernels



Yellow Potato



Lemon-Pepper
Seasoning



Garlic, cloves



Lemon



Red Onion



Sweet Bell Pepper



Mayonnaise



Garlic Salt

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO LEMON-PEPPER SEASONING

A peppery spice blend with zippy lemon and zesty garlic!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, medium bowl, measuring spoons, strainer, zester, small bowl, small microwavable bowl, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Double Shrimp	570 g	1140 g
Corn Kernels	113 g	227 g
Yellow Potato	350 g	700 g
Lemon-Pepper Seasoning	¾ tsp	1 ½ tsp
Garlic, cloves	1	2
Lemon	1	1
Red Onion	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Mayonnaise	2 tbsp	4 tbsp
Garlic Salt	¾ tsp	1 ½ tsp
Unsalted Butter*	1 tbsp	2 tbsp
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 wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **½ tsp** (1 tsp) **garlic salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 20-23 min.



Make lemon dipper

- Meanwhile, add **lemon zest**, **¼ tsp** (½ tsp) **Lemon-Pepper Seasoning** and **mayo** to a small bowl.
- Season with **salt**, then stir to combine.



Prep

- Meanwhile, peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Core, then cut **pepper** into ½-inch pieces.
- Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **any remaining lemon** into wedges.
- Peel, then mince or grate **garlic**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



Make garlic butter

- Melt **1 tbsp** (2 tbsp) **butter** in a small microwavable bowl, or in a small pan over low heat.
- Add **garlic** and **½ tsp** (1 tbsp) **lemon juice**, then stir to combine.



Roast veggies and shrimp

- Add **corn, onions, peppers, 1 tbsp** (2 tbsp) **oil** and **¼ tsp** (½ tsp) **garlic salt** to another unlined baking sheet. Season with **pepper**, then toss to combine.
- Roast in the **middle** of the oven until **veggies** are tender-crisp, 8-10 min.
- Meanwhile, add **shrimp** and **½ tsp** (1 tsp) **Lemon-Pepper Seasoning** to a medium bowl. Season with **salt**, then toss to combine.
- When **veggies** are tender-crisp, carefully remove the baking sheet from the oven. Add **shrimp** to the baking sheet with **veggies**.
- Roast in the **middle** of the oven until **shrimp** are cooked through, 2-4 min.**

If you've opted for **double shrimp**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **shrimp**.



Finish and serve

- Pour **garlic butter** over **shrimp-veggie mixture** on the baking sheet. Season with **salt**, to taste, then toss to combine.
- Divide **roasted potatoes** and **shrimp-veggie mixture** between plates.
- Serve **lemon dipper** on the side.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!