



Mexican Shrimp Skillet

with Avocado Salsa

Carb Smart

25 Minutes



Shrimp



Avocado



Cilantro



Zucchini



Green Bell Pepper



Baby Tomatoes



Mexican Seasoning



Red Onion



White Wine Vinegar

HELLO AVOCADO

Creamy, dreamy and packed full of healthy fats and carbs!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, strainer, large bowl, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Avocado	1	2
Cilantro	7 g	14 g
Zucchini	200 g	400 g
Green Bell Pepper	200 g	400 g
Baby Tomatoes	113 g	227 g
Mexican Seasoning	1 tbsp	2 tbsp
Red Onion	113 g	226 g
White Wine Vinegar	1 tbsp	2 tbsp
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 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.

Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.

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1 Prep

Core, then cut **pepper** into ½-inch pieces. Halve **zucchini** lengthwise, then cut into ½-inch half-moons. Halve **tomatoes**. Roughly chop **cilantro**. Peel, then cut **onion** into ½-inch pieces. Drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt, pepper** and **half the Mexican Seasoning**.



4 Make avocado salsa

While the **shrimp** cooks, peel, core, then cut **avocado** into ¼-inch pieces. Add **tomatoes, avocado, vinegar, ¼ tsp sugar** (dbl for 4 ppl) and **half the cilantro** to a small bowl. Stir to combine. Season with **salt** and **pepper**.



2 Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers, onions** and **zucchini**. Cook, stirring occasionally, until tender-crisp, 5-6 min. Add **remaining Mexican Seasoning**. Stir occasionally, until coated, 1 min. Season with **salt** and **pepper**. Transfer to a large bowl and cover to keep warm.



5 Finish and serve

Divide the **Mexican-spiced veggies** between bowls and top with **shrimp**. Spoon **avocado salsa** over top. Sprinkle with **remaining cilantro**.



3 Cook shrimp

Add **1 tbsp oil** (dbl for 4 ppl), then **shrimp** to the same pan. Cook, stirring occasionally, until **shrimp** just turn pink, 3-4 min.**

Dinner Solved!