

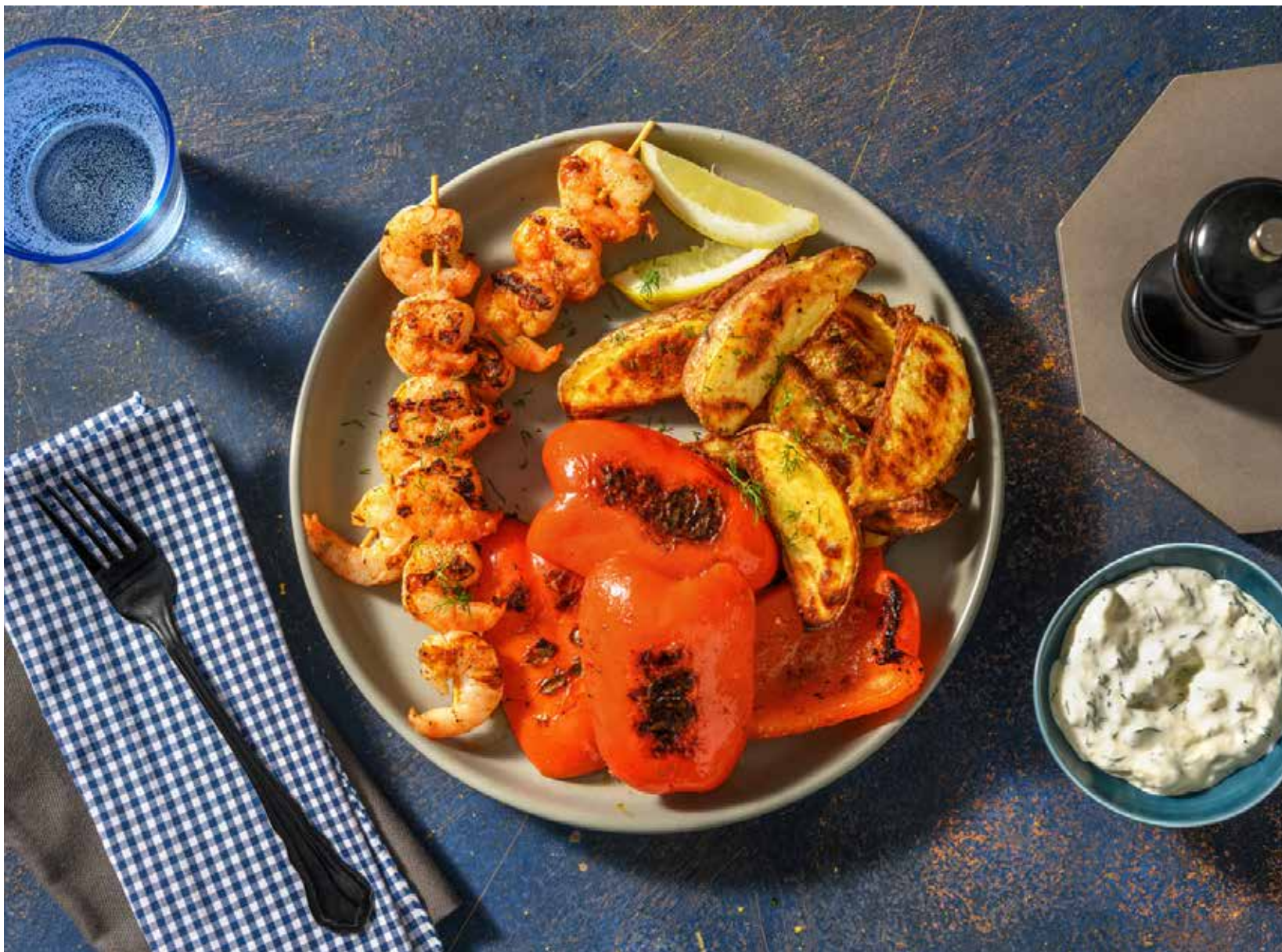


Old Bay Shrimp Skewers and Dill-Garlic Sauce

with Potato Wedges and Grilled Peppers

Grill

30 Minutes



Shrimp



Old Bay Seasoning



Russet Potato



Sour Cream



Dill



Lemon



Garlic



Wooden Skewers



Sweet Bell Pepper



Mayonnaise



Garlic Salt

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 grill to 400°F over medium heat.

Dill Guide for Step 6 (dbl for 4 ppl):

- Mild: 1 tsp
- Dilly: 2 tsp
- Extra-dilly: 1 tbsp

Bust out

Baking sheet, measuring spoons, silicone brush, strainer, large bowl, 2 small bowls, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Old Bay Seasoning	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Sour Cream	3 tbsp	6 tbsp
Dill	7 g	14 g
Lemon	1	2
Garlic	6 g	12 g
Wooden Skewers	4	8
Sweet Bell Pepper	320 g	640 g
Mayonnaise	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 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.

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1



Roast wedges

Soak **wooden skewers** in water. Set aside. Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** to a baking sheet. Season with **pepper** and **half the garlic salt**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) 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 the top of the oven, rotating sheets halfway through.)

4



Grill peppers

Add **peppers** to a large bowl. Drizzle with **1 tbsp oil** (dbl for 4 ppl) and season with **remaining Old Bay Seasoning** and **remaining garlic salt**. Toss to coat. Add **peppers** to grill and close lid. Grill until tender-crisp, flipping halfway through, 8-10 min.

2



Prep

While **potatoes** roast, quarter **peppers**, then remove the stem and core. Peel, then mince or grate **garlic**. Finely chop **dill**. Cut **lemon** into wedges. Add **1 tbsp oil** (dbl for 4 ppl) and **half the garlic** to a small bowl.

5



Grill shrimp

When **peppers** are halfway done, brush **shrimp** with **garlic oil**. Add **shrimp** to the other side of the **grill**, then close lid. Grill, until **shrimp** are cooked, flipping halfway through, 4-6 min.**

3



Skewer shrimp

Drain and rinse **shrimp**, using a strainer, then pat dry with paper towels. Season with **salt** and **pepper** and **half the Old Bay Seasoning**. Thread **6 shrimp** onto **each wooden skewer**.

6



Finish and serve

While **shrimp** and **peppers** cook, stir together **remaining garlic**, **mayo**, **sour cream** and **half the dill** in another small bowl. (**NOTE:** Reference dill guide.) Squeeze a **lemon wedge** over top (use 2 lemon wedges for 4 ppl), then season with **salt** and **pepper**. Divide **shrimp**, **potatoes** and **peppers** between plates. Sprinkle with **remaining dill**, if desired. Serve **dill-garlic sauce** and a **lemon wedge** alongside.

Dinner Solved!