



Pesto Shrimp Naan

with Mozzarella Cheese

Family Friendly

Optional Spice

30 Minutes



Shrimp



Naan



Basil Pesto



Mozzarella Cheese,
shredded



Sweet Bell Pepper



Lemon



Baby Spinach



Chili Flakes



Roma Tomato



Garlic Puree

HELLO BASIL PESTO

This sweet, herbaceous sauce makes a great base for pizzas and flatbreads!

Start here

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

Heat Guide for Step 5:

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Baking sheet, measuring spoons, silicone brush, strainer, zester, 2 large bowls, parchment paper, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Naan	2	4
Basil Pesto	¼ cup	½ cup
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Lemon	1	1
Baby Spinach	56 g	113 g
Chili Flakes 🌶️	¼ tsp	¼ tsp
Roma Tomato	80 g	160 g
Garlic Puree	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 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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Toast naan

- Arrange **naan** on a parchment-lined baking sheet.
- Brush with ½ **tbsp oil**. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets, with ½ **tbsp oil** per sheet.)
- Toast **naan** in the **bottom** of the oven until softened, 2-3 min. (NOTE: For 4 ppl, toast in the top and bottom of the oven, rotating sheet halfway through.)



Cook peppers and shrimp

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring often, until tender, 2-3 min.
- Transfer **peppers** to a plate and set aside.
- Add **shrimp** and ½ **tbsp oil** to the same pan. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. (NOTE: Don't overcrowd the pan. Cook shrimp in 2 batches for 4 ppl, using ½ **tbsp oil** per batch.)



Prep and make dressing

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Cut **tomatoes** into ¼-inch pieces.
- Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **any remaining lemon** into wedges.
- Add **1 tsp pesto**, ½ **tbsp lemon juice** and **1 tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Set aside.



Finish naan

- Working directly on the baking sheet, spread **remaining pesto** over **naan**.
- Top with **shrimp**, **peppers** and **cheese**. Sprinkle with ¼ **tsp chili flakes**. (NOTE: Reference heat guide.)
- Toast **assembled naan** in the **middle** of the oven until golden-brown and crisp, 2-3 min. (NOTE: For 4 ppl, toast 1 baking sheet of naan at a time.) (TIP: Keep an eye on naan so they don't burn!)



Prep shrimp

- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Add **lemon zest**, **garlic puree**, **shrimp** and ½ **tbsp oil** (dbl for 4 ppl) to another large bowl.
- Season with **salt** and **pepper**, then toss to coat.



Finish and serve

- Add **spinach** and **tomatoes** to the large bowl with **dressing**, then toss to coat.
- Cut **naan** into pieces.
- Divide **naan** and **salad** between plates.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!