



Pub Style Shrimp Cocktail

with Cheesy Potato Rounds

Family Friendly

30 Minutes



Shrimp



Russet Potato



Ketchup



Horseradish



Worcestershire Sauce



Cheddar Cheese, shredded



Garlic



Old Bay Seasoning



Mini Cucumber



Mayonnaise



Carrot



White Wine Vinegar



Radishes

HELLO SHRIMP

Our shrimp are sourced sustainably to help preserve the health of our oceans!

Start here

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

Bust Out

Baking sheet, medium bowl, vegetable peeler, measuring spoons, large bowl, parchment paper, whisk, large non-stick pan, paper towels, strainer, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Russet Potato	690 g	1380 g
Ketchup	2 tbsp	4 tbsp
Horseradish	1 tbsp	2 tbsp
Worcestershire Sauce	½ tbsp	1 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Garlic	6 g	12 g
Old Bay Seasoning	1 tbsp	2 tbsp
Mini Cucumber	66 g	132 g
Mayonnaise	2 tbsp	4 tbsp
Carrot	170 g	340 g
White Wine Vinegar	2 tbsp	4 tbsp
Radishes	2	4
Sugar*	¼ tsp	½ tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook shrimp and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

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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Roast potatoes rounds

Cut **potatoes** into ¼-inch rounds. Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **half the Old Bay Seasoning**, then toss to combine. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Bake in the **middle** of the oven, flipping halfway through cooking, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, bake in the middle and the top of the oven, rotating sheets halfway.)



Cook shrimp

Drain, rinse, then pat **shrimp** dry with paper towels. Season with **remaining Old Bay Seasoning**. Heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **shrimp** and **garlic**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**



Prep and toss salad

While **potatoes** roast, peel, then mince **garlic**. Peel, then cut **carrot** into ¼-inch rounds. Cut **cucumber** in the ¼-inch rounds. Cut **radish** into ¼-inch rounds. Whisk together **half the vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both 4 ppl) in a large bowl. Add **cucumbers**, **radishes** and **carrots**. Season with **salt** and **pepper**, then toss to coat. Set aside.



Finish potatoes

Carefully remove the baking sheet from the oven. Sprinkle **cheese** over **potato rounds**. Return the baking sheet to the oven and bake until **cheese** is melted, 2-3 min.



Make cocktail sauce

Stir together **mayo** and **ketchup** in a medium bowl. (**TIP:** For a kid-friendly option, transfer 2 tbsp of the ketchup/mayo to a small bowl before adding remaining ingredients.) Add **horseradish**, **half the Worcestershire sauce** (use all for 4 ppl) and **remaining vinegar** to the medium bowl. Stir to combine.



Finish and serve

Divide **shrimp**, **salad** and **cheesy potato rounds** between plates. Serve with **cocktail sauce** on the side, for dipping.

Dinner Solved!