



Roasted Shrimp and Avocado Dressing

with Israeli Couscous and Feta

PRONTO 30 Minutes



Due to order volume, you may receive an ingredient substitute from the same family for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding!
Happy cooking!



Shrimp



Israeli Couscous



Avocado



Cilantro



Cherry Tomatoes



Dill



Lime



Sour Cream



Feta Cheese



Garlic

HELLO SHRIMP

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

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Baking Sheet, Large Bowl, Large Pot, Aluminum Foil, Strainer, Microplane/Zester, Whisk, Measuring Cups & Spoons

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Israeli Couscous	¾ cup	1 ½ cup
Avocado	1	2
Cilantro	7 g	14 g
Cherry Tomatoes	113 g	227 g
Dill	7 g	14 g
Lime	1	1
Sour Cream	3 tbsp	6 tbsp
Feta Cheese	¼ cup	½ cup
Garlic	6 g	12 g
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. PREP

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, finely chop the **dill**. Roughly chop the **cilantro**. Zest then juice the **lime**. Peel, then mince the **garlic**. Peel and pit the **avocado**.



4. COOK COUSCOUS

Meanwhile, add **couscous** to the pot with the **boiling water**. Cook, uncovered, stirring occasionally, until tender, 6-8 min. When **couscous** is tender, drain and rinse under **cold water**. Return **couscous** to the same pot.



2. MAKE DRESSING

Using a fork, mash the **avocado** in a large bowl until smooth. Add the **sour cream**, **lime juice**, **dill**, **half the cilantro** and **2 tbsp oil** (dbl for 4ppl) to the bowl. Whisk to combine. Season with **salt** and **pepper**. Set aside.



5. TOSS COUSCOUS

Add **half the feta** and **half the avocado dressing** to the large pot with the **couscous**. Toss to coat.



3. BROIL SHRIMP AND TOMATOES

On a foil-lined baking sheet, toss together the **shrimp**, **tomatoes**, **lime zest**, **garlic** and **1 tbsp oil** (dbl for 4ppl). Season with **salt** and **pepper**. Broil **shrimp** and **tomatoes** in **middle** of oven until **shrimp** turn pink and the **tomatoes** start to burst, 5-6 min. (** (**TIP:** Keep your eye on them so they don't burn!))



6. FINISH AND SERVE

Divide the **couscous** between plates. Top with the **roasted shrimp** and **tomatoes**. Sprinkle over the **remaining feta** and **remaining cilantro**. Spoon over the **remaining dressing**.

Dinner Solved!