



# Seared Greek-Style Shrimp

with Lemon Potatoes and Yogurt Feta Dip

Family Friendly

30 Minutes



Shrimp



Lemon-Pepper Seasoning



Yellow Potato



Vegetable Broth Concentrate



Greek Yogurt



Feta Cheese, crumbled



Garlic Puree



White Wine Vinegar



Lemon



Spring Mix



Roma Tomato

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.

### Garlic Guide for Step 3 (dbl for 4 ppl):

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

## Bust out

Baking sheet, medium bowl, microplane/zester, measuring spoons, strainer, large bowl, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Yellow Potato	360 g	720 g
Vegetable Broth Concentrate	1	1
Greek Yogurt	100 ml	200 ml
Feta Cheese, crumbled	¼ cup	½ cup
Garlic Puree	1 tbsp	1 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Lemon	1	1
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Sugar*	½ tsp	1 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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## Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **top** of the oven until tender and golden-brown, 25-28 min.



## Prep

While **potatoes** roast, zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Cut **tomato** into ¼-inch pieces.



## Make yogurt feta dip

Add **yogurt**, **half the feta**, **1 tsp lemon juice**, **¼ tsp sugar** (dbl all for 4 ppl) and **¼ tsp garlic puree** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, then stir to combine.



## Cook shrimp

Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **Lemon-Pepper Seasoning**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\*



## Toss salad

While **shrimp** cook, whisk together **vinegar**, **¼ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) in a medium bowl. Season with **salt** and **pepper**. Add **tomatoes**, **spring mix** and **remaining feta**, then toss to coat.



## Finish and serve

Whisk together **lemon zest**, **half the broth concentrate** (use all for 4 ppl) and **½ tbsp oil** (dbl for 4 ppl) in a large bowl. Add **roasted potatoes**, then toss to coat. Divide **shrimp**, **potatoes** and **salad** between plates. Serve with **yogurt feta dip**. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!