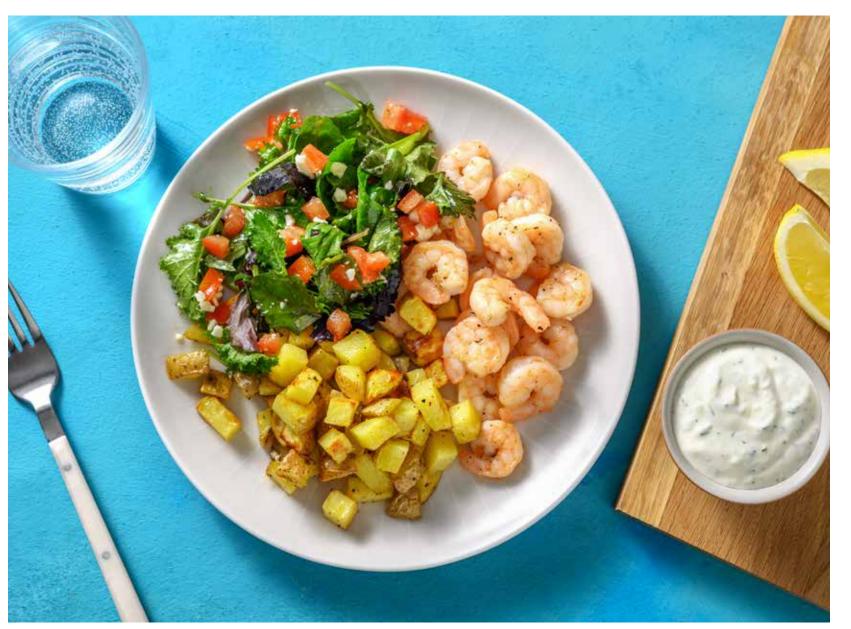


Seared Greek-Style Shrimp

with Lemon Potatoes and Yogurt-Feta Dip

Family Friendly

30 Minutes









Lemon-Pepper Seasoning

Vegetable Broth

Concentrate

Feta Cheese,

crumbled

White Wine Vinegar



Yellow Potato









Garlic Puree





Lemon



Spring Mix



Roma Tomato

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, strainer, zester, 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	1/2	1
Greek Yogurt	100 ml	200 ml
Feta Cheese, crumbled	1/4 cup	½ cup
Garlic Puree	1 tbsp	2 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

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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Roast potatoes

Cut **potatoes** into 1-inch pieces. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **top** of the oven until tender and golden-brown, 20-22 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, 1/4 tsp sugar (dbl both for 4 ppl) and 1/4 tsp garlic puree to a small bowl. 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** and **remaining garlic puree**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**



Toss salad

While **shrimp** cook, whisk together **vinegar**, **1/4 tsp sugar** and **1 1/2 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 combine.



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 yogurt-feta dip alongside. Squeeze over a lemon wedge, if desired.

Dinner Solved!

^{**} Cook to a minimum internal temperature of 74°C/165°F, as size may vary.