



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 LEMON ZEST

Punch up the flavour of the potatoes with a sprinkle of lemon zest!

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	½	1
Greek Yogurt	100 ml	200 ml
Feta Cheese, crumbled	¼ 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

** 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.

Contact

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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.



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.**



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.



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 combine.



Make yogurt-feta dip

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