



Seasoned Shrimp and Roasted Potatoes

with Tomato and Feta Spinach Salad

30 Minutes



Shrimp



Russet Potato



Old Bay Seasoning



Garlic Puree



Lemon



Parsley



Baby Spinach



Roma Tomato



Feta Cheese,
crumbled

HELLO OLD BAY SEASONING

This savoury combination of spices and seasoning makes your seafood dinners pop!

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, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Russet Potato	460 g	920 g
Old Bay Seasoning	2 tsp	4 tsp
Garlic Puree	1 tbsp	2 tbsp
Lemon	1	1
Parsley	7 g	14 g
Baby Spinach	56 g	113 g
Roma Tomato	80 g	160 g
Feta Cheese, crumbled	¼ cup	½ cup
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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 ½-inch wedges. Add **potatoes, 1 tbsp oil** and **1 ½ tsp Old Bay Seasoning** (dbl both for 4 ppl) to an unlined baking sheet, then toss to coat. Roast in the **middle** of the oven until 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 ½-inch pieces. Roughly chop **parsley**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



Make salad

Add **lemon juice, ½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **spinach** and **tomatoes**, then toss to combine.



Cook shrimp

Add **shrimp, garlic puree, ½ tsp Old Bay Seasoning** and **½ tbsp oil** (dbl both for 4 ppl) to a medium bowl, then toss to coat. Heat a large non-stick pan over medium-high heat. When hot, add **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. ** (NOTE: Don't overcrowd the pan; cook in 2 batches for 4 ppl, if necessary.) Remove the pan from heat. Add **lemon zest, half the parsley** and **1 tbsp butter** (dbl for 4 ppl), then toss to coat.



Finish and serve

Divide **potatoes** and **salad** between plates. Top **potatoes** with **shrimp**. Sprinkle **feta** and **remaining parsley** over **salad**. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!