



# Seasoned Shrimp and Roasted Potatoes

with Feta Salad

Spicy

30 Minutes



Shrimp



Russet Potato



Old Bay Seasoning



Garlic Puree



Red Wine Vinegar



Parsley



Spring Mix



Salad Topping Mix



Feta Cheese,  
crumbled



Baby Tomatoes

## 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, 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
Red Wine Vinegar	1 tbsp	2 tbsp
Parsley	7 g	7 g
Spring Mix	56 g	113 g
Salad Topping Mix	28 g	28 g
Feta Cheese, crumbled	¼ cup	½ cup
Baby Tomatoes	113 g	227 g
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.*

## Contact

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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, flipping halfway through, until golden-brown and tender, 23-26 min.



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



## Prep

- Meanwhile, halve **tomatoes**.
- Roughly chop **parsley**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



## Finish and serve

- Divide **potatoes** and **salad** between plates.
- Top **potatoes** with **shrimp**.
- Sprinkle **feta** and **remaining parsley** over **salad**.

## Dinner Solved!



## Make salad

- Add **vinegar, ½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- After you flip **potatoes** halfway through cooking, add **spring mix, salad topping mix** and **tomatoes** to the bowl with **dressing**, then toss to combine.