














Seasoned Shrimp and Roasted Potatoes

with Feta Salad

30 Minutes



-  Shrimp
-  Salmon Fillets, skin-on
-  Russet Potato
-  Old Bay Seasoning
-  Garlic Puree
-  Red Wine Vinegar
-  Parsley
-  Spring Mix
-  Salad Topping Mix
-  Feta Cheese, crumbled
-  Roma Tomato

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add salmon, simply follow the instructions on the back of this card and you're set. Happy cooking!

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
Salmon Fillets, skin-on	250 g	500 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
Roma Tomato	80 g	160 g
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook salmon and shrimp to minimum internal temperatures of 70°C/158°F and 74°C/165°F, respectively.

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 tsp 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, cut **tomato** into ¼-inch pieces.
- Roughly chop **parsley**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.

If you've opted to get **salmon**, pat **salmon** dry with paper towels, then season with **salt** and **pepper**. Arrange **salmon** on a parchment-lined baking sheet. Drizzle **1 tsp oil** (dbl for 4 ppl) over top. Roast in the **top** of the oven until cooked through, 7-10 min.**



Finish and serve

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

Dinner Solved!

Plate **salmon** alongside **potatoes**, **shrimp** and **salad**.