














# 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.

Measurements within steps **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## 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 to a minimum internal temperature of 70°C/158°F and shrimp 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 ½-inch wedges.
- Add **potatoes**, **1 tbsp** (2 tbsp) **oil** and **1 ½ tsp** (3 tsp) **Old Bay Seasoning** 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** (3 tsp) **Old Bay Seasoning** and **½ tbsp** (1 tbsp) **oil** 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** (2 tbsp) **butter**, 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** 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**.

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

## Dinner Solved!



## Make salad

- Add **vinegar**, **½ tsp** (3 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** 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.