



Shrimp Scampi with Lemon Rice Pilaf

Family

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.
Thank you for your understanding & happy cooking!



Shrimp



Basmati Rice



Lemon



Garlic



Parsley



Green Peas



Sweet Bell Pepper



Chicken Broth Concentrate



Shallot



Italian Seasoning



Roma Tomato

HELLO SHRIMP

Our shrimp are sourced sustainably to help preserve the health of our oceans

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Garlic Guide for Step 4:

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust Out

Baking sheet, medium bowl, measuring spoons, strainer, zester, medium pot, small pot, measuring cups, paper towels, garlic press

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Basmati Rice	¾ cup	1 ½ cup
Lemon	1	1
Garlic	3 g	6 g
Parsley	7 g	14 g
Green Peas	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Chicken Broth Concentrate	1	2
Shallot	50 g	100 g
Italian Seasoning	1 tbsp	1 tbsp
Roma Tomato	80 g	160 g
Unsalted Butter*	1 ½ tbsp	3 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Prep

Roughly chop **parsley**. Core, then cut the **peppers** into ½-inch pieces. Cut **tomato** into ¼-inch pieces. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Peel, then dice the **shallot**. Peel, then mince or grate **garlic**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



Make garlic butter

While **shrimp** broils, heat a small pot over medium-low heat. Add **1 ½ tbsp butter** and **¼ tsp remaining garlic** (dbl both for 4 ppl). (**NOTE:** Reference Garlic Guide.) Cook, stirring together, until **butter** has melted and **garlic** is fragrant, 2-3 min. Remove pot from heat. Transfer **garlic butter** to a medium bowl. Set aside.



Start pilaf

Heat a medium pot over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **shallot**. Cook, stirring often, until softened, 2-3 min. Add **rice**. Cook, stirring often, until toasted, 1 min. Add **1 ½ cups water** (dbl for 4ppl) and **broth concentrates**. Cover and bring to a boil. Once boiling, reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Finish pilaf

Fluff **rice** with a fork, then add **peas**, **tomatoes**, **lemon juice** and **half the parsley**. Season with **salt** and **pepper**. Stir to combine.



Broil shrimp & peppers

While **rice** cooks, toss **shrimp**, **peppers**, **lemon zest**, **half the Italian seasoning** and **half the garlic** with **½ tbsp oil** (dbl all for 4ppl) on a baking sheet. Season with **salt** and **pepper**. Broil in the **middle** of the oven, until **shrimp** just turns pink, 5-6 min.**



Finish and serve

Add **shrimp** and **peppers** to the bowl with **garlic butter**. Toss together. Divide **rice pilaf** between plates, then top with **shrimp**, **peppers** and any **juices** from the bowl. Sprinkle over **remaining parsley**. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!