



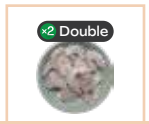
Smart Mexican-Inspired Shrimp Skillet with Guacamole

Smart Meal

25 Minutes

Customized Protein **+** Add **↻** Swap or ***2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Shrimp

570 g | 1140 g



Shrimp
285 g | 570 g



Guacamole
3 tbsp | 6 tbsp



Cilantro
7 g | 14 g



Zucchini
1 | 2



Green Bell Pepper
1 | 2



Tomato
2 | 4



Mexican Seasoning
1 tbsp | 2 tbsp



Red Onion
1 | 2



White Wine Vinegar
1 tbsp | 2 tbsp



Garlic Salt
1 tsp | 2 tsp

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.

Pantry items | Oil, sugar, pepper

Cooking utensils | Measuring spoons, strainer, large bowl, small bowl, large non-stick pan, paper towels

1



Prep

- Before starting, wash and dry all produce.

×2 Double | Shrimp

- Core, then cut **pepper** into ½-inch pieces.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Cut **tomatoes** into ¼-inch pieces.
- Roughly chop **cilantro**.
- Peel, then cut **onion** into ½-inch pieces.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Season with **pepper**, **half the Mexican Seasoning** and ¼ tsp (½ tsp) **garlic salt**.

4



Make salsa

- Meanwhile, add **tomatoes**, **vinegar**, **half the cilantro**, **remaining garlic salt** and ¼ tsp (½ tsp) **sugar** to a small bowl. Season with **pepper**, then stir to combine.

2



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **peppers**, **onions** and **zucchini**. Cook, stirring occasionally, until tender-crisp, 5-6 min.
- Add **remaining Mexican Seasoning** and ½ tsp (1 tsp) **garlic salt**. Cook, stirring occasionally, until **veggies** are coated, 1 min.
- Season with **pepper**.
- Transfer **veggies** to a large bowl, then cover to keep warm.

5



Finish and serve

- Divide **veggies** between bowls, then top with **shrimp**.
- Spoon **salsa** and **guacamole** over top.
- Sprinkle with **remaining cilantro**.

3



Cook shrimp

- Add **1 tbsp** (2 tbsp) **oil**, then **shrimp** to the same pan.
- Cook, stirring occasionally, until **shrimp** just turn pink, 3-4 min.**

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1 | Prep

×2 Double | Shrimp

If you've opted for **double shrimp**, prepare, cook and plate it in the same way the recipe instructs you to prepare and cook the **regular portion of shrimp**. Work in batches, if necessary.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.