

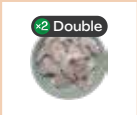


# Smart Shrimp Curry with Buttered Couscous

Smart Meal

Spicy

20 Minutes












Shrimp  
570 g | 1140 g

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](https://www.hellofresh.ca)



-  Shrimp  
285 g | 570 g
-  Garlic Powder  
1 tsp | 2 tsp
-  Dal Spice Blend  
1 tbsp | 2 tbsp
-  Curry Paste  
2 tbsp | 4 tbsp
-  Tomato  
2 | 4
-  Couscous  
½ cup | 1 cup
-  Zucchini  
1 | 2
-  Cilantro  
7 g | 7 g
-  Cream Cheese  
1 | 2

**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.

1



### Cook couscous

- Before starting, wash and dry all produce.

- Add **half the garlic powder**,  $\frac{2}{3}$  cup (1  $\frac{1}{3}$  cups) **water**, **1 tbsp** (2 tbsp) **butter** and  $\frac{1}{4}$  tsp ( $\frac{1}{2}$  tsp) **salt** to a medium pot.
- Cover and bring to a boil over high heat.
- Once boiling, remove from heat, then add **couscous**. Stir to combine.
- Cover and let stand, 5 min.

2



### Prep

- \*2 Double | Shrimp

- Meanwhile, halve **zucchini** lengthwise, then cut into  $\frac{1}{4}$ -inch half-moons.
- Roughly chop **cilantro**.
- Cut **tomato** into  $\frac{1}{2}$ -inch pieces.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.

3



### Cook shrimp

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add  $\frac{1}{2}$  tbsp (1 tbsp) **oil**, then **shrimp**.
- Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\*
- Remove from heat. Transfer to a plate.

4



### Start curry

- Reheat the same pan over medium-high.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl until melted.
- Add **tomatoes**. Cook, stirring often, until **tomatoes** start to break down, 2-3 min.
- Add **zucchini**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Add **Dal Spice Blend**, **curry paste** and **remaining garlic powder**. Cook, stirring often, until fragrant, 30 sec.

5



### Finish curry

- Add **cream cheese** and  $\frac{2}{3}$  cup (1 cup) **water**. Bring to a simmer, stirring often, until combined.
- Once simmering, add **shrimp**. Continue cooking, stirring often, until warmed through and **sauce** thickens slightly, 1-2 min.
- Season with **salt** and **pepper**. (**TIP:** If sauce is too acidic, add  $\frac{1}{4}$  tsp [ $\frac{1}{2}$  tsp] sugar!)

6



### Finish and serve

- Add **half the cilantro** to the pot with **couscous**. Season with **salt** and **pepper**, then fluff with a fork.
- Divide **couscous** between bowls. Spoon **shrimp curry** over top.
- Sprinkle with **remaining cilantro**.



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

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