



# Smart Spicy Shrimp Curry

## with Buttered Couscous

Calorie Smart

Carb Smart

Quick

Spicy

25 Minutes



Shrimp



Garlic Powder



Dal Spice Blend



Spicy Curry Paste



Roma Tomato



Couscous



Zucchini



Cilantro



Cream Cheese



Scan the QR code to tell us about your delivery experience.

HELLO CREAM CHEESE

*This versatile soft cheese is great for both sweet and savoury applications!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Measuring spoons, strainer, medium pot, measuring cups, large non-stick pan, paper towels

### Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Garlic Powder	1 tsp	2 tsp
Dal Spice Blend	1 tbsp	2 tbsp
Spicy Curry Paste 🍛	2 tbsp	4 tbsp
Roma Tomato	160 g	320 g
Couscous	½ cup	1 cup
Zucchini	200 g	400 g
Cilantro	7 g	7 g
Cream Cheese	43 g	86 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook 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

Call us | (855) 272-7002  
HelloFresh.ca

    @HelloFreshCA



### Cook couscous

- Add **half the garlic powder**, **⅓ cup water**, **1 tbsp butter** and **¼ tsp salt** (dbl all for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, remove the pot from heat, then add **couscous**. Stir to combine.
- Cover and let stand for 5 min.



### Start curry

- Heat the same pan over medium-high.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan 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.



### Prep

- Meanwhile, halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Roughly chop **cilantro**.
- Cut **tomatoes** into ½-inch pieces.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.



### Finish curry

- Add **cream cheese** and **⅓ cup water** (1 cup for 4 ppl). Bring to a simmer, stirring often, until combined.
- Once simmering, add **shrimp**. Stir often until warmed through and **sauce** thickens slightly, 1-2 min. Season with **salt** and **pepper**, to taste. (**TIP**: If sauce is too acidic, add ¼ tsp sugar!)



### Cook shrimp

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\*
- Remove the pan from heat. Transfer **shrimp** to a plate.



### Finish and serve

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

## Dinner Solved!