

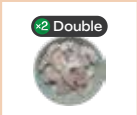


# Smart Shrimp Curry

## with Buttered Couscous

Smart Meal

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.

**Pantry items** | Oil, unsalted butter, salt, pepper

**Cooking utensils** | Large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, strainer

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 **tblsp**) **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

- Meanwhile, halve **zucchini** lengthwise, then cut into  $\frac{1}{4}$ -inch half-moons.
- Roughly chop **cilantro**.
- Cut **tomatoes** 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

\*2 Double | Shrimp

- Heat a large non-stick pan over medium-high heat.
- When hot, add  $\frac{1}{2}$  **tblsp** (1 **tblsp**) **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 hot, add **1 tbsp** (2 **tblsp**) **butter**, 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.

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**.

Measurements  
within steps

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

### 3 | Cook shrimp

\*2 Double | Shrimp

If you've opted for **double shrimp**, cook it in the same way the recipe instructs you to 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.