



Grilled Salmon and Shrimp Boil

with Garlic-Lemon Butter and Green Salad

Long Weekend Grill

Spicy

35 Minutes



Salmon Fillets,
skin-on
250 g | 500 g



Shrimp
285 g | 570 g



Red Potato
300 g | 600 g



Corn on the Cob
2 | 4



Lemon
1 | 2



Spring Mix
56 g | 113 g



Mini Cucumber
1 | 2



Baby Heirloom
Tomatoes
113 g | 227 g



Cajun Spice
Blend
1 tbsp | 2 tbsp



Wooden Skewers
6 | 12



Garlic Spread
2 tbsp | 4 tbsp



Parsley
7 g | 14 g

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



Prep

- Before starting, wash and dry all produce.
- Preheat the oven to 425°F.
- Lightly oil the grill.
- While you prep, preheat the grill to medium-high (approx. 500°F).

- Fill a large bowl with water and soak **skewers**.
- Juice **half the lemon** (use whole lemon for 4 ppl.) Cut **remaining lemon** into **wedges**.
- Halve **tomatoes**. Cut **cucumber** into ¼-inch half moons. Roughly chop **parsley**.
- Husk **corn**.

2



Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **half the Cajun Spice Blend**, **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.

3



Prep salmon and shrimp

- Meanwhile, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Drizzle over **1 tsp** (2 tsp) **oil**, then season with **salt** and **pepper**.
- Thread **shrimp** onto **skewers**.
- Pat **salmon** dry with paper towels. Drizzle with **1 tsp** (2 tsp) **oil**, then sprinkle with **remaining Cajun Spice Blend**, **salt** and **pepper**. Toss to combine.
- Add **corn**, **salmon** and **shrimp** to a baking sheet, then set aside.

4



Grill corn

- Add **corn** to one side of the grill. Close lid and grill, turning occasionally, until tender and grill marks form, 8-10 min.
- When tender, remove from grill and season with **salt** and **pepper**.
- Transfer to a clean baking sheet, then cover to keep warm.

5



Grill proteins and make salad

- Place **salmon** skin-sides down on one side of the grill. Close lid and grill until **salmon** is cooked through, 6-8 min.
- Add **shrimp** to the other side of the grill. Cook **shrimp**, flipping once, until cooked through, 2-3 min per side.**
- Transfer to the baking sheet with **corn**, then cover to keep warm.
- Meanwhile, add **half the lemon juice**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to another large bowl. Season with **salt** and **pepper**. Whisk to combine.
- Add **tomatoes** and **cucumbers**, then **spring mix**. Set aside.

6



Finish and serve

- Add **garlic spread** and **2 tbsp** (4 tbsp) **butter** to a small microwavable bowl. Microwave for 30 sec-1 min, until **butter** melts.
- Stir in **remaining lemon juice**.
- Place **potatoes**, **corn**, **shrimp skewers** and **salmon** on a platter.
- Pour **garlic-lemon butter** over top.
- Sprinkle **parsley** over **top**.
- Toss **salad**, then serve alongside.

** Cook salmon and shrimp to minimum internal temperatures of 70°C/158°F and 74°C/165°F, respectively.