

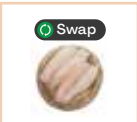


Grilled Dill-Garlic Shrimp Salad with Ranch Dressing and DIY Croutons

Family Friendly

Grill

25-35 Minutes



Tilapia

300 g | 600 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
- Ciabatta Roll 1 | 2
- Spring Mix 113 g | 227 g
- Tomato 1 | 2
- Mini Cucumber 2 | 4
- Ranch Dressing 4 tbsp | 8 tbsp
- Garlic Salt 1 tsp | 2 tsp
- White Wine Vinegar 1 tbsp | 2 tbsp
- Dill-Garlic Spice Blend 1 tsp | 2 tsp
- Wooden Skewers 6 | 12

You have been entered for a chance to win 1 OF 25 FREE VIDA BBQS!

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADerno Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$245.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Sugar, pepper, oil, salt

Cooking utensils | Large bowl, measuring spoons, medium bowl, paper towels, silicone brush, whisk

1



Prep

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

[Swap](#) | [Tilapia](#)

- Soak **skewers** in water for at least 10 min.
- Thinly slice **cucumbers** into rounds.
- Cut **ciabatta** into ½-inch slices.
- Transfer **ciabatta slices** to a plate. Brush with ½ **tbsp** (1 **tbsp**) **oil**. (**TIP:** We love to use olive oil in this recipe!) Season with **salt** and **pepper**.
- Cut **tomato** into ½-inch pieces.

4



Grill shrimp skewers and ciabatta

[Swap](#) | [Tilapia](#)

- Add **shrimp skewers** to grill. Grill until cooked through, 3-4 min per side.** When done, transfer **skewers** to clean plate (from step 3).
- Meanwhile, add **ciabatta slices** to the other side of the grill.
- Close lid and grill until **ciabatta** is crisp and grill marks form, 2-3 min per side.
- Transfer **ciabatta slices** back to the same plate (from step 1) to cool slightly.

2



Marinate veggies

- Add **vinegar**, **half the garlic salt**, ½ **tsp** (1 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl. Season with **pepper**, then whisk to combine.
- Add **tomatoes** and **cucumbers**, then toss to combine.

5



Make croutons and assemble salad

- Cut or tear **cooled ciabatta** into ½-inch pieces.
- Add **spring mix** and **half the croutons** to the bowl with **marinated veggies**, then toss to combine.

3



Assemble skewers

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- Drain **skewers**.
- Using a strainer, drain and rinse **shrimp**. Pat dry with paper towels, then place in a medium bowl. Add **Dill-Garlic Blend**, **remaining garlic salt**, ½ **tbsp** (1 **tbsp**) **oil** and **pepper**. Toss to coat.
- Thread **shrimp** onto **skewers**. Place **assembled skewers** on a plate to bring to the grill. Bring another clean plate for **finished skewers**.

6



Finish and serve

- Divide **salad** and **shrimp** between plates.
- Drizzle **ranch dressing** over top.
- Sprinkle **remaining croutons** over top.

Measurements
within steps

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

1 | Prep

[Swap](#) | [Tilapia](#)

If you've opted to get **tilapia**, skip soaking the skewers. Save the skewers for another creation.

3 | Prep tilapia

[Swap](#) | [Tilapia](#)

Pat dry with paper towels. Season the same way the recipe instructs you to season the **shrimp**. Bring the bowl of **seasoned tilapia** to the grill.

4 | Grill tilapia and ciabatta

[Swap](#) | [Tilapia](#)

Cook **tilapia** in the same way the recipe instructs you to cook the **shrimp****

** Cook shrimp and tilapia to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.