



Grilled Shrimp and Ciabatta

with Lemon Aioli

Family Friendly

Grill

30 - 40 Minutes

Swap



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



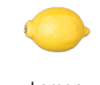
Montreal Spice Blend
½ tsp | 1 tbsp



Mayonnaise
2 tbsp | 4 tbsp



Garlic, cloves
2 | 4



Lemon
1 | 2



Ciabatta Roll
2 | 4



Arugula and Spinach Mix
56 g | 113 g



Baby Tomatoes
113 g | 227 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.

Pantry items | Unsalted butter, salt, oil, sugar, pepper

Cooking utensils | Aluminum foil, baking sheet, large bowl, measuring spoons, paper towels, 2 small bowls, strainer, whisk, zester, medium bowl

1



Prep

- Before starting, wash and dry all produce.
- Lightly oil the grill. Preheat the grill over medium-high heat (approx. 425°F).
- Remove 1 tbsp (2 tbsp) butter from the fridge and set aside to come up to room temperature.
- **Garlic Guide for Steps 2 and 3:**
1/8 tsp (1/4 tsp) mild, 1/4 tsp (1/2 tsp) medium and 1/2 tsp (1 tsp) extra!

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- Peel, then mince or grate **garlic**.
- Zest, then juice **lemon**.
- Halve **tomatoes**.
- Halve **ciabatta**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.

4



Grill shrimp and ciabatta

- Add **ciabatta**, cut-side down, to **one side** of the grill. Grill **ciabatta** until golden and grill marks appear, 3-4 min. Flip, then grill until warmed through, 1-2 min.
- Meanwhile, arrange a sheet of foil on the other side of the grill. (**NOTE:** Don't overcrowd the foil! For 4 ppl, use 2 sheets.)
- Add **shrimp** to the foil. Grill, flipping once, until **shrimp** just turn pink and are cooked through, 2-3 min per side.**
- Return **ciabatta** and **shrimp** to the baking sheet.

2



Make lemon aioli and vinaigrette

- Add **mayo**, **lemon zest**, **1/8 tsp** (1/4 tsp) **sugar**, **1/4 tsp** (1/2 tsp) **lemon juice** and **1/4 tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, to taste, then stir to combine. (**NOTE:** This is your lemon aioli.)
- Add **2 tsp** (4 tsp) **lemon juice**, **1 tbsp** (2 tbsp) **oil**, **1/4 tsp** (1/2 tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine. (**NOTE:** This is your vinaigrette.)

3



Make garlic butter and finish prep

- Combine **1 tbsp** (2 tbsp) **softened butter** and **1/4 tsp garlic** in another small bowl. (**NOTE:** Reference garlic guide.)
- Arrange **ciabatta**, cut-side up, on an unlined baking sheet. Drizzle **1 tbsp** (2 tbsp) **oil** over **top**, then season with **salt** and **pepper**.
- Add **shrimp**, **remaining garlic**, **half the Montreal Spice Blend** (use all for 4 ppl) and **1 tbsp** (2 tbsp) **oil** to a medium bowl, then toss to coat.

5



Finish salad and ciabatta

- Add **arugula and spinach mix** and **tomatoes** to the bowl with **vinaigrette**, then toss to combine.
- Spread **garlic butter** over cut sides of **ciabatta**. Cut **each half** diagonally.

6



Finish and serve

- Divide **shrimp**, **ciabatta** and **salad** between plates.
- Dollop **lemon aioli** over **shrimp**.

Measurements
within steps

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

1 | Prep

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If you've opted to get **tilapia**, pat **tilapia** dry with paper towels. Season and cook in the same way the recipe instructs you to season and cook the **shrimp****

** Cook shrimp and fish to minimum internal temperatures of 74°C/165°F and 70°C/158°F, respectively, as size may vary.