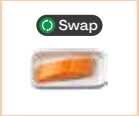




Greek-Style Shrimp and Feta Orzo

with Garlic Toasts and Red Pepper Pesto

25 Minutes



Salmon Fillets, skin-on
250 g | 500 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](http://www.hellofresh.ca)



- Shrimp
285 g | 570 g
- Orzo
170 g | 340 g
- Ciabatta Roll
1 | 2
- Tomato
1 | 2
- Yellow Onion, chopped
56 g | 113 g
- Lemon
1 | 2
- Dill
7 g | 14 g
- Feta Cheese, crumbled
1/4 cup | 1/2 cup
- Roasted Pepper Pesto
1/4 cup | 1/2 cup
- Yogurt Sauce
3 tbsp | 6 tbsp
- Garlic Spread
2 tbsp | 4 tbsp

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.

Ingredient quantities	56 g	113 g
	2 person	4 person

Pantry items | Oil, salt, pepper

Cooking utensils | Aluminum foil, 2 baking sheets, measuring cups, measuring spoons, medium pot, paper towels, strainer, zester

1



Cook orzo

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

- Add **6 cups water** and **1 tsp salt** to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **orzo** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain, then return **orzo** to the same pot, off heat.

4



Toast ciabatta

- Halve **ciabatta**. Spread **garlic spread** on the cut-sides of **ciabatta**.
- Arrange **ciabatta** on an unlined baking sheet, cut-side up.
- Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)

2



Prep

- Meanwhile, cut **tomatoes** into ½-inch pieces.
- Peel, then cut **onion** into ¼-inch pieces.
- Roughly chop **dill**.
- Zest, then juice **lemon**.

5



Finish and serve

- Cut **toasts** into triangles.
- Stir **roasted pepper pesto**, **tomatoes**, **half the feta**, **remaining dill**, **1 tbsp** (2 tbsp) **lemon juice** and **½ tsp** (1 tsp) **lemon zest** into the **orzo**. Season with **pepper** and **⅛ tsp** (¼ tsp) **salt**.
- Divide **orzo** and **shrimp** between plates.
- Dollop **yogurt sauce** over **orzo** and sprinkle with **remaining feta**.
- Serve **toasts** alongside.

3



Broil shrimp and onions

Swap | Salmon Fillets

- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.
- Toss **shrimp** with **½ tbsp** (1 tbsp) **oil** on one side of a foil-lined baking sheet.
- On the other side of the baking sheet, toss **onions** with **½ tbsp** (1 tbsp) **oil**.
- Broil in the **middle** of the oven until **onions** are tender and **shrimp** just turn pink, 5-6 min.**

Measurements within steps

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

3 | Broil salmon and onions

Swap | Salmon Fillets

If you've opted to get **salmon**, pat dry with paper towels, then season with **salt** and **pepper**. Cook **salmon** in the same way the recipe instructs you to cook the **shrimp**, increasing cooking time to 12-14 min.**

** Cook shrimp to a minimum internal temperature of 74°C/165°F and salmon to a minimum internal temperature of 70°C/158°F, as size may vary.