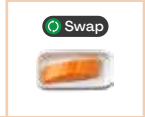




# SuperQuick Greek-Style Shrimp

## with Yogurt Sauce and Side Salad

15 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



Basmati Rice  
¼ cup | 1 ½ cups



Vegetable Stock  
Powder  
1 tbsp | 2 tbsp



Yogurt Sauce  
3 tbsp | 6 tbsp



Red Wine Vinegar  
½ tbsp | 1 tbsp



Garlic Puree  
1 tbsp | 2 tbsp



Tomato  
1 | 2



Feta Cheese,  
crumbled  
¼ cup | ½ cup



Spring Mix  
56 g | 113 g



Lemon-Pepper  
Seasoning  
½ tbsp | 1 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.

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

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

1



### Cook rice

- Before starting, add 1 cup (2 cups) water to a medium pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.

- Using a strainer, rinse **rice** until water runs clear.
- Add **rice**, **stock powder** and **1 tbsp** (2 tbsp) **butter** to the boiling water.
- Reduce heat to low. Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

4



### Make salad

- Add **half the vinegar** (use all for 4 ppl), **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **tomatoes**, **spring mix** and **feta**.
- Just before serving, toss to combine.

2



### Cook shrimp

**Swap** | **Salmon Fillets, skin-on**

- Meanwhile, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **half the Lemon-Pepper Seasoning** (use all for 4 ppl) and **salt**.
- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **shrimp** and **garlic puree**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\*
- Remove from heat, then cover to keep warm.

5



### Finish and serve

- Fluff **rice** with a fork.
- Divide **shrimp**, **rice** and **salad** between plates.
- Serve **yogurt sauce** alongside or drizzle over top.

3



### Prep

- Meanwhile, core, then chop **tomato**.

Measurements  
within steps

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

## 2 | Cook salmon

**Swap** | **Salmon Fillets, skin-on**

If you've opted to get **salmon**, pat **salmon** dry with paper towels, pressing well to absorb as much moisture as possible. Season with **salt**, **pepper** and **Lemon-Pepper Seasoning**. Heat a large non-stick pan over medium-high. When hot, add **1 tbsp** (2 tbsp) **oil**, then add **salmon**. Pan-fry for 3-4 min per side, until **salmon** is cooked through.\*\* Add **garlic puree**, then toss to coat.

\*\* Cook seafood and fish to minimum internal temperatures of 74°C/165°F and 70°C/158°F, respectively.