



# Greek-Style Shrimp

## with Lemony Potatoes and Yogurt Sauce

Family Friendly 25 - 35 Minutes

Customized Protein

+ Add

Swap

or

x2 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)

Swap



Tilapia

300 g | 600 g



Shrimp

285 g | 570 g



Lemon-Pepper Seasoning

1 tbsp | 1 tbsp



Yellow Potato

300 g | 600 g



Vegetable Broth Concentrate

1 | 1



Yogurt Sauce

3 tbsp | 6 tbsp



Garlic Puree

1 tbsp | 2 tbsp



Lemon

1 | 2



Spring Mix

56 g | 113 g



Tomato

1 | 2



Feta Cheese, crumbled

1/4 cup | 1/2 cup

**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** | Sugar, salt, oil, pepper

**Cooking utensils** | Baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, paper towels, strainer, whisk, zester

1



### Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove brown spots from **potatoes**, then cut into ½-inch pieces.
- To an unlined baking sheet, add **potatoes** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven for 20-22 min, flipping halfway through, until tender and golden.

2



### Prep

- Meanwhile, zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Cut **tomato** into ¼-inch pieces.

3



### Cook shrimp

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

4



### Toss salad

- Meanwhile, in a medium bowl, whisk together ½ **tbsp** (1 tbsp) **lemon juice**, ¼ **tsp** (½ tsp) **sugar** and 1 ½ **tbsp** (3 tbsp) **oil**. Season with **salt** and **pepper**.
- Add **tomatoes**, **spring mix** and **feta**, then toss to combine.

5



### Finish and serve

- In a large bowl, whisk together **lemon zest**, **half the broth concentrate** (use all for 4 servings) and 1 **tsp** (2 tsp) **oil**. Add **roasted potatoes**, then toss to coat.
- Divide **shrimp**, **potatoes** and **salad** between plates.
- Serve **yogurt sauce** alongside.
- Squeeze a **lemon wedge** over top, if you like.

**Measurements within steps** | **1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving Ingredient

### For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 3 | Cook tilapia

Swap | Tilapia

If you've opted to get **tilapia**, pat dry with paper towels, pressing well to absorb as much moisture as possible. Season with **salt** and **half the Lemon-Pepper Seasoning** use all for 4 servings). Heat a large non-stick pan over medium-high. When hot, add **1 tbsp** (2 tbsp) **oil**, then **tilapia** and **garlic puree**. Pan-fry for 3-4 min per side, until **tilapia** is cooked through.\*\* Continue with the rest of the recipe as written.

\*\* Cook shrimp to a minimum internal temperature of 165°F, as size may vary. Cook tilapia to a minimum internal temperature of 158°F, as size may vary