



Breaded Shrimp Platter

with Seasoned Wedges and Cheesy Zucchini Coins

Family Friendly 40 Minutes

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Shrimp



Panko Breadcrumbs



Seasoned Salt



Mayonnaise



Russet Potato



Chicken Salt



Ketchup



Zucchini



Parmesan Cheese, shredded

HELLO SHRIMP

These tasty morsels are high in Omega-3 fatty acids!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, shallow dish, strainer, large bowl, parchment paper, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Panko Breadcrumbs	½ cup	1 cup
Seasoned Salt	½ tbsp	1 tbsp
Mayonnaise	4 tbsp	8 tbsp
Russet Potato	460 g	920 g
Chicken Salt	1 tbsp	2 tbsp
Ketchup	4 tbsp	8 tbsp
Zucchini	200 g	400 g
Parmesan Cheese, shredded	¼ cup	½ cup
Oil*		
Pepper*		

* Pantry items

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

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.

Contact

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Prep veggies

Cut **zucchini** into ¼-inch rounds. Cut **potatoes** into ¼-inch wedges.



Roast wedges

Add **potatoes**, **chicken salt** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Roast cheesy zucchini coins

While **wedges** roast, add **zucchini**, **half the seasoned salt** and **1 tbsp oil** (dbl for 4 ppl) to another parchment-lined baking sheet, then toss to coat. Roast in the **bottom** of the oven until golden-brown, 12-14 min. Sprinkle **Parmesan** over **zucchini** halfway through roasting.



Prep shrimp

While **zucchini coins** roast, combine **panko** and **remaining seasoned salt** in a shallow dish. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Add **shrimp** and **half the mayo** to a large bowl, then toss to coat. Working with **6 shrimp** at a time, add **shrimp** to **panko mixture**, flipping to coat. Transfer **breaded shrimp** to a plate. Repeat in batches until **all shrimp** are coated.



Cook shrimp

Heat a large non-stick pan over medium heat. When hot, add **3 tbsp oil**, then **shrimp**. Cook, carefully flipping halfway through, until golden-brown and cooked through, 2-3 min. per side. (**NOTE:** Don't overcrowd the pan; cook in 2 batches for 4 ppl, using 3 tbsp oil per batch.)



Finish and serve

Divide **breaded shrimp**, **seasoned wedges** and **cheesy zucchini coins** between plates. Serve **ketchup** and **remaining mayo** on the side for dipping.

Dinner Solved!