



Grilled Shrimp Skewers

with Orzo, Zucchini and Peppers

Grill

35 Minutes



Shrimp



Orzo



Zucchini



Sweet Bell Pepper



Lemon



Garlic, cloves



Mayonnaise



Tomato Sauce Base



Mediterranean Spice Blend



Wooden Skewers

HELLO ORZO

It looks like rice but it's actually pasta!

Start here

- Before starting, add 6 cups of water and 1 tsp salt to a medium pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Medium bowl, measuring spoons, strainer, zester, aluminum foil, medium pot, small bowl, measuring cups, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Orzo	170 g	340 g
Zucchini	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Lemon	1	2
Garlic, cloves	1	2
Mayonnaise	2 tbsp	4 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Mediterranean Spice Blend	1 tbsp	2 tbsp
Wooden Skewers	6	12
Oil*		
Salt and 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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Cook orzo

- Add **orzo** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **orzo** to the same pot, off heat.
- Add **1 tbsp** (2 tbsp) **oil**, then stir to coat. (**TIP:** We love to use olive oil in this recipe!) Cover and set aside.
- Meanwhile, soak **skewers** in **water** for at least 5 min.



Grill veggies

- Add **peppers** to the grill. Close lid and grill, flipping once, until tender, 3-5 min per side.
- Add **zucchini** to the grill. Close lid and grill, flipping once, until tender, 2-3 min per side.
- Transfer **grilled veggies** to the same plate to cool slightly.



Prep and make lemon aioli

- Meanwhile, cut **zucchini** lengthwise into ¼-inch thick slices.
- Core, then quarter **pepper**.
- Add **zucchini, peppers** and ½ **tbsp** (1 tbsp) **oil** to a plate. Season with **1 tsp** (2 tsp) **Mediterranean Spice Blend, salt** and **pepper**. Toss to coat.
- Peel, then finely grate **garlic**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Add **mayo, half the lemon zest, ¼ tsp** (¼ tsp) **garlic** and ½ **tbsp** (1 tbsp) **water** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Grill shrimp skewers

- Add **shrimp skewers** to other side of the grill. Close lid and grill for 1-3 min per side, until opaque. ** (**NOTE:** Don't overcrowd your grill! Grill shrimp once veggies are done if there isn't enough space on the grill.)
- Transfer **shrimp skewers** to a clean plate. Cover with foil to keep warm.



Marinate and skewer shrimp

- Combine **tomato sauce base, remaining garlic, remaining Mediterranean Spice Blend** and ½ **tbsp** (1 tbsp) **oil** in a medium bowl.
- Drain, rinse and pat **shrimp** dry with paper towels. Season with **salt** and **pepper**, then add to the bowl with **marinade**. Toss to fully coat **each shrimp**.
- Drain **skewers**, then thread **shrimp** onto **skewers**. Place **assembled skewers** on a plate to bring to the grill.
- Discard any excess marinade.



Finish and serve

- Roughly chop **zucchini** and **peppers**.
- Add **chopped veggies, lemon juice** and **remaining lemon zest** to the pot with **orzo**. Season with **salt** and **pepper**, then stir to combine.
- Divide **grilled veggie orzo** between bowls.
- Remove **shrimp** from **skewers**, then arrange over bowls.
- Drizzle **lemon aioli** over top.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!