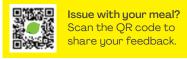


Lemon-Garlic Shrimp, Corn and Peppers

with Roasted Potatoes

Family Friendly 25–35 Minutes







Red Onion

Mayonnaise







Corn Kernels Yellow Potato









Lemon



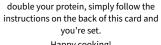


Sweet Bell Pepper





Garlic Salt



CUSTOM RECIPE This is a Custom Recipe. If you chose to

Happy cooking!

Start here

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

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, strainer, zester, small bowl, small microwavable bowl, paper towels

Ingredients

9		
	2 Person	4 Person
Shrimp	285 g	570 g
Double Shrimp	570 g	1140 g
Corn Kernels	113 g	227 g
Yellow Potato	350 g	700 g
Lemon-Pepper Seasoning	¾ tsp	1 ½ tsp
Garlic, cloves	1	2
Lemon	1	1
Red Onion	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Mayonnaise	2 tbsp	4 tbsp
Garlic Salt	¾ tsp	1 ½ tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F.

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.



- Cut potatoes into ½-inch wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with 1/2 **tsp** (1 tsp) **garlic salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and goldenbrown, 20-23 min.



Prep

- Meanwhile, peel, then cut half the onion into ½-inch pieces (whole onion for 4 ppl).
- Core, then cut **pepper** into ½-inch pieces.
- Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **any remaining lemon** into wedges.
- Peel, then mince or grate garlic.
- Using a strainer, drain and rinse shrimp, then pat dry with paper towels.



Roast veggies and shrimp

- Add corn, onions, peppers, 1 tbsp (2 tbsp) oil and ¼ tsp (½ tsp) garlic salt to another unlined baking sheet. Season with pepper, then toss to combine.
- Roast in the **middle** of the oven until **veggies** are tender-crisp, 8-10 min.
- Meanwhile, add shrimp and
 tsp (1 tsp) Lemon-Pepper Seasoning to a medium bowl. Season with salt, then toss to combine.
- When veggies are tender-crisp, carefully remove the baking sheet from the oven. Add shrimp to the baking sheet with veggies.
- Roast in the **middle** of the oven until **shrimp** are cooked through, 2-4 min.**

If you've opted for **double shrimp**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **shrimp**.



Make lemon dipper

- Meanwhile, add **lemon zest**, 1/4 **tsp** (1/2 tsp) **Lemon-Pepper Seasoning** and **mayo** to a small bowl.
- Season with salt, then stir to combine.



Make garlic butter

- Melt 1 tbsp (2 tbsp) butter in a small microwavable bowl, or in a small pan over low heat
- Add **garlic** and ½ **tbsp** (1 tbsp) **lemon juice**, then stir to combine.



Finish and serve

- Pour garlic butter over shrimp-veggie mixture on the baking sheet.
 Season with salt, to taste, then toss to combine.
- Divide **roasted potatoes** and **shrimp-veggie mixture** between plates.
- Serve lemon dipper on the side.
- Squeeze a **lemon wedge** over top, if desired.

