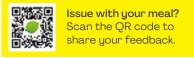


# Lemon-Garlic Shrimp, Corn and Peppers

with Roasted Potatoes

Family Friendly 25–35 Minutes











Corn Kernels





Yellow Potato

Lemon-Pepper Seasoning





Garlic, cloves









**Red Onion** 

Sweet Bell Pepper





Mayonnaise

Garlic Salt

## Start here

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

Measurements , 1 tbsp (2 tbsp) oil within steps

#### Bust out

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

# **Ingredients**

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	2 Person	4 Person
Shrimp	285 g	570 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\*

- \* 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.



#### Roast potatoes

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



## 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 potatoes and shrimp-veggie **mixture** between plates.
- Serve lemon dipper on the side.
- Squeeze a **lemon wedge** over top, if desired.

