



# Lemon-Garlic Shrimp, Corn and Peppers with Roasted Potatoes

Family Friendly

25-35 Minutes



Salmon Fillets,  
skin-on  
250 g | 500 g

Customized Protein

+ Add

Swap

or

\*2 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)



Shrimp  
285 g | 570 g



Corn Kernels  
113 g | 227 g



Yellow Potato  
350 g | 700 g



Lemon-Pepper  
Seasoning  
3/4 tsp | 1 1/2 tsp



Garlic, cloves  
1 | 2



Lemon  
1 | 1



Red Onion  
1/2 | 1



Sweet Bell  
Pepper  
1 | 2



Mayonnaise  
2 tbsp | 4 tbsp



Garlic Salt  
3/4 tsp | 1 1/2 tsp

**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** | Oil, unsalted butter, salt, pepper

**Cooking utensils** | 2 Baking sheets, medium bowl, measuring spoons, strainer, zester, small bowl, small microwavable bowl, paper towels

1



### Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- 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 in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 20-23 min.

2



### Prep

- Meanwhile, peel, then cut **half the onion** (whole onion for 4 ppl) into ½-inch pieces.
- 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.

3



### Roast veggies and shrimp

- + Add | Salmon Fillets**
- 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 **½ 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.\*\*

4



### Make lemon dipper

- Meanwhile, add **lemon zest**, **¼ tsp** (½ tsp) **Lemon-Pepper Seasoning** and **mayo** to a small bowl.
- Season with **salt**, then stir to combine.

5



### 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 tsp** (1 tbsp) **lemon juice**, then stir to combine.

6



### Finish and serve

- + Add | Salmon Fillets**
- Pour **garlic butter** over **shrimp-veggie mixture** on the baking sheet. Season with **salt**, to taste. 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.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

3 | Cook salmon

**+ Add | Salmon Fillets**

If you've opted to get **salmon**, pat dry with paper towels, then season all over with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side.\*\* Transfer to a plate, then cover to keep warm. If desired, carefully remove and discard salmon skin.

6 | Finish and serve

**+ Add | Salmon Fillets**

Top final plates with **salmon**.

\*\* Cook salmon to a minimum internal temperature of 70°C/158°F and shrimp to a minimum internal temperature of 74°C/165°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.