



Seared Greek-Style Shrimp

with Lemon Potatoes and Yogurt Feta Dip

35 Minutes



Shrimp



Lemon-Pepper Seasoning



Yellow Potato



Vegetable Broth Concentrate



Greek Yogurt



Feta Cheese



Garlic



White Wine Vinegar



Lemon



Spring Mix



Roma Tomato



Dill

HELLO SHRIMP!

Our shrimp are sourced sustainably to help preserve the health of our oceans!

Start here

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

Garlic Guide for Step 3 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust Out

Baking sheet, medium bowl, microplane/zester, measuring spoons, strainer, large bowl, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Yellow Potato	300 g	600 g
Vegetable Broth Concentrate	1	1
Greek Yogurt	100 g	200 g
Feta Cheese	28 g	56 g
Garlic	6 g	12 g
White Wine Vinegar	1 tbsp	2 tbsp
Lemon	1	1
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Dill	7 g	7 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 70°C/158°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes

Cut **potatoes** into ½-inch pieces, then toss with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **top** of the oven, until golden-brown, 25-28 min.



Prep

While the **potatoes** roast, zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Roughly chop **dill**. Cut **tomato** into ¼-inch pieces. Peel, then mince or grate **garlic**.



Make yogurt feta dip

Stir together **yogurt**, **half the feta**, **half the dill**, **1 tsp lemon juice**, **¼ tsp sugar** (dbl all for 4 ppl) and **¼ tsp garlic** in a small bowl. (**NOTE:** Refer to Garlic Guide.) Season with **salt** and **pepper**.



Cook shrimp

Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season all over with the **Lemon-Pepper Seasoning**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. **



Toss salad

While the **shrimp** cook, whisk together **vinegar**, **¼ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) in a medium bowl. Season with **salt** and **pepper**. Add **tomatoes**, **spring mix**, **remaining dill** and **remaining feta**. Toss together.



Finish and serve

Whisk together **lemon zest**, **half the broth concentrate** (use all for 4 ppl) and **½ tbsp oil** (dbl for 4 ppl) in a large bowl. Add **roasted potatoes** and toss to coat. Divide **shrimp**, **potatoes** and **salad** between plates. Serve with **yogurt feta dip** and squeeze over a **lemon wedge**, if desired.

Dinner Solved!