



Seasoned Shrimp and Roasted Potatoes

with Feta Salad

30 Minutes

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Salmon Fillets, skin-on
250 g | 500 g



Shrimp
285 g | 570 g



Russet Potato
2 | 4



Old Bay Seasoning
2 tsp | 4 tsp



Garlic Puree
1 tbsp | 2 tbsp



Red Wine Vinegar
1 tbsp | 2 tbsp



Parsley
7 g | 7 g



Spring Mix
56 g | 113 g



Salad Topping Mix
28 g | 28 g



Feta Cheese, crumbled
1/4 cup | 1/2 cup



Baby Tomatoes
113 g | 227 g

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 | Unsalted butter, sugar, oil, salt, pepper

Cooking utensils | Baking sheet, medium bowl, measuring spoons, strainer, large bowl, whisk, large non-stick pan, 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**, **1 tbsp** (2 tbsp) **oil** and **1 ½ tsp** (3 tsp) **Old Bay Seasoning** to an unlined baking sheet, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown and tender, 23-26 min.

2



Prep

- Meanwhile, halve **tomatoes**.
- Roughly chop **parsley**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.

3



Make salad

+ Add | **Salmon Fillets**

- Add **vinegar**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl.
- Season with **salt** and **pepper**, then whisk to combine.
- After flipping **potatoes** halfway through, add **spring mix**, **salad topping mix** and **tomatoes** to the bowl with **dressing**, then toss to combine.

4



Cook shrimp

- Add **shrimp**, **garlic puree**, **½ tsp** (1 tsp) **Old Bay Seasoning** and **½ tbsp** (1 tbsp) **oil** to a medium bowl, then toss to coat.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **shrimp**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches for 4 ppl if necessary.)
- Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**
- Remove from heat.
- Add **half the parsley** and **1 tbsp** (2 tbsp) **butter**, then toss to coat **shrimp**.

5



Finish and serve

+ Add | **Salmon Fillets**

- Divide **potatoes** and **salad** between plates.
- Top **potatoes** with **shrimp**.
- Sprinkle **feta** and **remaining parsley** over **salad**.

Measurements
within steps

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

3 | Cook salmon

+ Add | **Salmon Fillets**

If you've opted to add **salmon**, pat dry with paper towels. Season 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, 3-5 min per side.** Transfer to a plate. Reuse the same pan to cook **shrimp** in step 4.

5 | Finish and serve

+ Add | **Salmon Fillets**

Serve **salmon** alongside main dish.



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