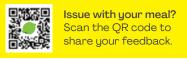


# Seasoned Shrimp and Roasted Potatoes

with Feta Salad

30 Minutes













Russet Potato

Old Bay Seasoning



Garlic Puree Red Wine Vinegar



Parsley



Spring Mix



Salad Topping Mix



Feta Cheese, crumbled



Roma Tomato

## Start here

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

Measurements , 1 tbsp (2 tbsp), oil within steps Ingredient

#### Bust out

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

## **Ingredients**

ingi calcines		
	2 Person	4 Person
Shrimp	285 g	570 g
Salmon	250 g	500 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	½ cup
Roma Tomato	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		

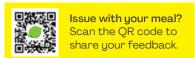
Salt and Pepper\*

- \*\* Cook shrimp and saltmon to minimum internal temperatures of 74°C/165°F and 70°C/158°F, respectively, as size may vary.

# **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, 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.



## Prep

- Meanwhile, cut **tomato** into ¼-inch pieces.
- Roughly chop parsley.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.

If you've opted to add **salmon**, pat dry with paper towels, then season with salt and pepper. Arrange on a parchment-lined baking sheet. Drizzle 1/2 tsp (1 tsp) oil over top. Roast in the **bottom** of the oven until cooked through, 7-10 min.\*\*



### Make salad

- 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 you flip **potatoes** halfway through cooking, add spring mix, salad topping mix and tomatoes to the bowl with dressing, then toss to combine.



#### Cook shrimp

- Add shrimp, garlic puree, 1/2 tsp (1 tsp) Old Bay Seasoning and ½ tbsp (1 tbsp) oil to a medium bowl, then toss to coat **shrimp**.
- Heat a large non-stick pan over mediumhigh 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 the pan from heat.
- Add half the parsley and 1 tbsp (2 tbsp) **butter**, then toss to coat **shrimp**.



### Finish and serve

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

Divide salmon between plates.

## **Dinner Solved!**