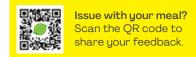
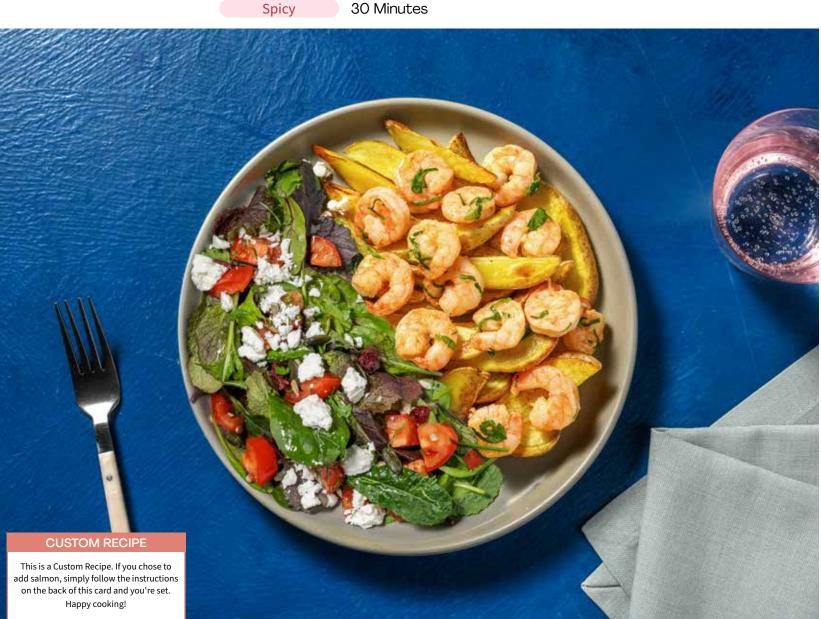


Seasoned Shrimp and Roasted Potatoes

with Feta Salad

30 Minutes















Russet Potato

Old Bay Seasoning





Red Wine Vinegar

Spring Mix

Feta Cheese,

Garlic Puree







Salad Topping Mix





Roma Tomato

crumbled

HELLO OLD BAY SEASONING

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 Fillets, skin-on | 250 g | 500 g |
| Russet Potato | 460 g | 920 g |
| 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 | ⅓ cup | ½ cup |
| Roma Tomato | 95 g | 190 g |
| Unsalted Butter* | 1 tbsp | 2 tbsp |
| Sugar* | ½ tsp | 1 tsp |
| Oil* | | |
| | | |

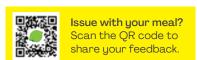
Salt and Pepper*

- * Pantry items
- ** Cook shrimp and salmon 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.



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.



- Meanwhile, cut tomato into 1/4-inch pieces.
- Roughly chop parsley.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.

If you've opted to get **salmon**, pat **salmon** dry with paper towels, then season with salt and **pepper**. Arrange **salmon** on a parchment-lined baking sheet. Drizzle **1 tsp** (2 tsp) **oil** over top. Roast in the **top** 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.



Finish and serve

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

Plate salmon alongside potatoes, shrimp and salad.

Dinner Solved!