

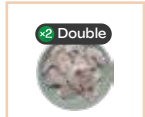


# Smart Mexican-Inspired Shrimp Skillet with Guacamole

Smart Meal 25 Minutes

Custom Recipe + 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 570 g | 1140 g



Shrimp 285 g | 570 g



Guacamole 3 tbsp | 6 tbsp



Cilantro 7 g | 7 g



Zucchini 1 | 2



Green Bell Pepper 1 | 2



Tomato 2 | 4



Mexican Seasoning 1 tbsp | 2 tbsp



Red Onion 1 | 2



White Wine Vinegar 1 tbsp | 2 tbsp



Garlic Salt 1 tsp | 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, sugar, pepper

Cooking utensils | Measuring spoons, strainer, large bowl, small bowl, large non-stick pan, paper towels

1



## Prep

- Before starting, wash and dry all produce.

\*2 Double | Shrimp

- Core, then cut **pepper** into ½-inch pieces.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Cut **tomatoes** into ¼-inch pieces.
- Roughly chop **cilantro**.
- Peel, then cut **onion** into ½-inch pieces.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **pepper**, **half the Mexican Seasoning** and ¼ **tsp** (½ tsp) **garlic salt**.

4



## Make salsa

- Meanwhile, add **tomatoes**, **vinegar**, **half the cilantro**, **remaining garlic salt** and ¼ **tsp** (½ tsp) **sugar** to a small bowl. Season with **pepper**, then stir to combine.

2



## Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **peppers**, **onions** and **zucchini**. Cook, stirring occasionally, until tender-crisp, 5-6 min.
- Add **remaining Mexican Seasoning** and ½ **tsp** (1 tsp) **garlic salt**. Cook, stirring occasionally, until **veggies** are coated, 1 min.
- Season with **pepper**.
- Transfer **veggies** to a large bowl, then cover to keep warm.

3



## Cook shrimp

- Add **1 tbsp** (2 tbsp) **oil**, then **shrimp** to the same pan. Cook, stirring occasionally, until **shrimp** just turn pink, 3-4 min.\*\*

5



## Finish and serve

- Divide **veggies** between bowls, then top with **shrimp**.
- Spoon **salsa** and **guacamole** over top.
- Sprinkle with **remaining cilantro**.

Measurements  
within steps

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

## 1 | Prep

\*2 Double | Shrimp

If you've opted for **double shrimp**, prepare, cook and plate it in the same way the recipe instructs you to prepare and cook the **regular portion of shrimp**. Work in batches, if necessary.

\*\* Cook 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.