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## Citrus Skillet Shrimp

with Poblano, Olives, and Crispy Potatoes

Succulent shrimp, spicy poblano, and tangy olives are finished with a burst of citrus in this quick skillet sauté. Fresh oregano adds an herbaceous brightness to the plate. Want those potatoes extra crispy? Warm your baking sheet in the oven as it preheats.

30 min

level 1

gluten free

nut free

dairy free

make me first



Shrimp



Red Onion



Poblano Pepper



Orange



Green Olives



Lemon



Oregano




Yukon Potatoes



Garlic

## Ingredients

	2 People	4 People
Shrimp	10 oz	20 oz
Red Onion	1	2
Poblano Pepper 	1	2
Orange	1	2
Green Olives	1 oz	2 oz
Lemon	1	1
Oregano	¼ oz	½ oz
Yukon Potatoes	12 oz	24 oz
Garlic	2 cloves	4 cloves
Olive Oil*	1 T	2 T

\*Not Included

## Allergens

1) Shellfish

## Tools

Baking Sheet, Zester, Large Pan, Bowl

**Nutrition per person** Calories: 456 cal | Fat: 12 g | Sat. Fat: 1 g | Protein: 37 g | Carbs: 56 g | Sugar: 11 g | Sodium: 521 mg | Fiber: 12 g

Make sure to wash and dry produce before prepping or cooking!



1

**1 Crisp the potatoes:** Preheat the oven to 400 degrees. Thinly slice the **potatoes** into ¼-inch rounds. Toss the **potatoes** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Place in the oven for 20-25 minutes, flipping halfway through cooking, until golden brown and crispy.



2

**2 Prep the remaining ingredients:** Thinly slice the **garlic** and **green olives**. Core, seed, and remove the white ribs from the **poblano**, then thinly slice. Halve, peel, and thinly slice the **red onion**. Finely chop the **oregano leaves**. Zest and halve the **orange**. Halve the **lemon**.



4

**3 Cook the poblano and onion:** Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **poblano** to the pan and cook, tossing for 5 minutes, until softened and lightly charred. Add the sliced **onions** to the pan and cook, tossing for another 5 minutes, until softened.



6

**4** Add the **garlic**, **oregano**, **olives**, and the **juice** of one **orange half** to the pan. Season with **salt** and **pepper**. Cook for 2-3 minutes, tossing occasionally, until the liquid has reduced. Pour into a bowl and set aside.

**5 Cook the shrimp:** Heat another drizzle of **oil** in the same pan over medium heat. Season the **shrimp** with **salt** and **pepper**. Add the shrimp to the pan and cook, tossing for 2-3 minutes, until just opaque.

**6** Return the **onion mixture** to the pan along with ½ **teaspoon orange zest** and the **juice** of the remaining **orange half**. Cook, tossing for 1 minute, until the sauce thickens slightly. Finish with a squeeze of **lemon juice**, to taste.

**7 Finish and plate:** Serve the **citrus skillet shrimp** with the **crispy potatoes** to the side. Enjoy!

Ruler

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