



SMOKY GARLIC HERB SHRIMP

Garlicky Green Beans & Lemony Green Salad

FAST & FRESH

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)
- Bowl



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CALORIES: 620

1 PREP



6 oz | 12 oz
Green Beans



1 | 2
Lemon



1 tsp | 2 tsp
Garlic Powder

- Wash and dry produce.
- Trim **green beans**. Quarter **lemon**.
- Drizzle **oil** in a hot pan. Add **green beans, garlic powder, salt,** and **pepper**; cook, stirring occasionally, until browned and tender, 4-6 minutes. **TIP: While green beans cook, you can start prepping the salad in Step 3.**
- Turn off heat; transfer **green beans** to a plate. (**TIP: Cover with foil to keep warm.**) Wipe out pan.



3 TOSS



4 oz | 8 oz
Mixed Greens



4 oz | 8 oz
Grape Tomatoes



4 oz | 8 oz
Shredded Carrots



1.5 oz | 3 oz
Greek Vinaigrette
Contains: Eggs, Wheat

- In a bowl, toss **mixed greens, tomatoes, and carrots** with a **large drizzle of olive oil, juice from two lemon wedges (four wedges for 4),** and as much **vinaigrette** as you like.



2 SIZZLE



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 oz | 2 oz
Smoky Garlic Herb
Sauce
Contains: Eggs

- Rinse **shrimp*** under cold water; pat dry with paper towels.
- Heat a **drizzle of oil** in pan used for green beans. Add **shrimp**; season with **salt and pepper**. Cook, stirring, until opaque and cooked through, 4-6 minutes.
- Stir in **smoky garlic herb sauce** until warmed through, 30-60 seconds.



4 SERVE



1 | 2
Crispy Fried
Onions
Contains: Wheat



1 | 2
Croutons
Contains: Milk, Wheat

- Divide **shrimp, salad, and green beans** between plates. Top **green beans** with **crispy fried onions**.
- Garnish **salad** with **croutons (crush croutons in the bag with your hands right before serving)**. Serve with **remaining lemon wedges**.



*Shrimp is fully cooked when internal temperature reaches 145°.