

# **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**

- Paper towels
- Bowl

- Pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

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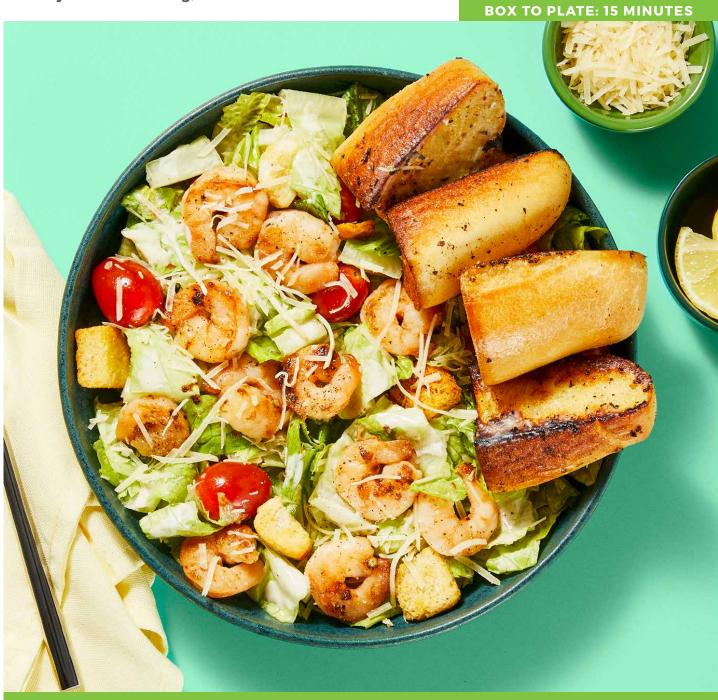
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# **LEMONY PARMESAN SHRIMP SALAD**

**Creamy Greek Dressing, Tomatoes & Garlic Bread** 









### 1 SIZZLE



10 oz | 20 oz Shrimp Contains: Shellfish



**1 tsp | 2 tsp** Garlic Powder



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



1 | 2 Demi-Baguette Contains: Soy, Wheat

 Rinse shrimp\* under cold water; pat dry with paper towels. Season with garlic powder, salt, and pepper. In a hot pan, heat a large drizzle of oil and half the garlic herb butter. Add shrimp; cook until opaque and cooked through, 3-4 minutes. Transfer to a plate.



 Melt remaining garlic herb butter in same pan over medium heat.

While butter melts, quarter **baguette** lengthwise and halve crosswise. Add **baguette pieces**, cut sides down, to pan; cook until toasted, 2-3 minutes.

## **3 SERVE**



4 oz | 8 oz Grape Tomatoes



2 | 4 Croutons Contains: Milk, Wheat



1 | 2 Lemon

 Cut lemon into wedges. Top salad with shrimp, tomatoes, croutons, remaining cheese, and a squeeze of lemon. Serve with garlic bread.



### 2 TOSS







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



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



6 TBSP | 12 TBSP Parmesan Cheese Contains: Milk

- Wash and dry produce.
- While garlic bread toasts, trim and discard root end from lettuce and separate leaves. Dry lettuce thoroughly; chop into bite-size pieces.
- Combine dressing and mayonnaise in a bowl; add lettuce and half the cheese. Toss to coat.

