



# LEMONY PARMESAN SHRIMP SALAD

Creamy Greek Dressing, Tomatoes & Garlic Bread

**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

- 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  
THERE TOO. SCAN HERE TO GET HELP!



## GET SOCIAL

Share your **#HelloFreshPics**  
with us **@HelloFresh**

(646) 846-3663  
[HelloFresh.com](https://www.hellofresh.com)



**CALORIES: 880**

**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. 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**



**2 | 4**  
Baby Lettuce



**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 **vinaigrette** and **mayonnaise** in a bowl; add **lettuce** and **half the cheese**. Toss to coat.



\*Shrimp are fully cooked when internal temperature reaches 145°.