



Cooking Made Easy

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## Citrus Skillet Shrimp

with Green Olives, Poblano & 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 as the oven preheats!



30 min



level 1



eat me first



gluten free



nut free



lactose free



Shrimp



Poblano Pepper



Green Olives



Yukon Potatoes



Orange



Red Onion



Garlic



Oregano

Ingredients	2 People	4 People
Shrimp	1) 10 oz	20 oz
Poblano Pepper	1	2
Orange	1	2
Red Onion	1	2
Green Olives	1 oz	2 oz
Oregano	1 sprig	2 sprigs
Yukon Potatoes	12 oz	24 oz
Garlic	2 cloves	4 cloves
Olive Oil*	2 T	4 T

\*Not Included

### Allergens

1) Shellfish

### Tools

Zester, Baking Sheet, Medium Pan

Ruler

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**Nutrition per person** Calories: 487 cal | Carbs: 50 g | Fat: 17 g | Protein: 35 g | Fiber: 7 g



**1** Preheat oven to 400 degrees. Slice the **potatoes** into ¼-inch slices. Toss on a baking sheet with 1 tablespoon **olive oil** and season with **salt** and **pepper**. Spread the slices out evenly and roast for 20-25 minutes, flipping halfway through.



**2** Meanwhile, thinly slice the **garlic** and the **green olives**. Halve the **poblano** lengthwise, then core, seed, and remove the white ribs. Then, thinly slice widthwise. Halve, peel, and thinly slice the **onion**. Remove the **oregano leaves** from the sprig and coarsely chop. Zest and halve the **orange**.



**3** Heat ½ tablespoon **olive oil** in a medium pan over medium-high heat. Add the **poblano** and cook, tossing, for about 5 minutes, until lightly charred.

**4** Add the **onions** and season with **salt** and **pepper**. Cook, tossing, for about 5 minutes, until slightly softened.

**5** Add the **garlic**, **oregano**, **olives**, and the juice of **half the orange**. Season with **salt** and **pepper**. Cook over medium heat for 2-3 minutes, tossing occasionally. Set aside.



**6** Add ½ tablespoon **olive oil** to the 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 shrimp are pink and slightly opaque in the center.

**7** Return the **peppers and onions** to the pan and add the **orange zest** and juice of the **remaining orange**. Cook, tossing, until the sauce thickens slightly.

**8** Serve the **citrus shrimp** with the **roasted potatoes** and **peppers** to the side. Enjoy!