



# Carb Smart Cumin-Spiced Shrimp with Roasted Veggies

Carb Smart 30 Minutes



Shrimp



Paprika-Cumin-Garlic Blend



Avocado



Mayonnaise



Sweet Bell Pepper



Green Cabbage, shredded



Pepitas



Feta Cheese, crumbled



Sweet Potato



Cilantro



White Wine Vinegar

HELLO SHRIMP

*Our shrimp are sourced sustainably to help preserve the health of our oceans!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, vegetable peeler, measuring spoons, potato masher, strainer, large bowl, parchment paper, whisk, large non-stick pan, paper towels

## Ingredients

|                            | 2 Person | 4 Person |
|----------------------------|----------|----------|
| Shrimp                     | 285 g    | 570 g    |
| Paprika-Cumin-Garlic Blend | 1 tbsp   | 2 tbsp   |
| Avocado                    | 1        | 2        |
| Mayonnaise                 | 2 tbsp   | 4 tbsp   |
| Sweet Bell Pepper          | 160 g    | 320 g    |
| Green Cabbage, shredded    | 113 g    | 226 g    |
| Pepitas                    | 28 g     | 56 g     |
| Feta Cheese, crumbled      | ¼ cup    | ½ cup    |
| Sweet Potato               | 170 g    | 340 g    |
| Cilantro                   | 7 g      | 14 g     |
| White Wine Vinegar         | 1 tbsp   | 2 tbsp   |
| Sugar*                     | ¼ tsp    | ½ tsp    |
| Oil*                       |          |          |
| Salt and Pepper*           |          |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

*Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.*

## Contact

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### Prep and marinate cabbage

Peel, then cut **sweet potato** into ¼-inch pieces. Core, then cut **pepper** into ¼-inch pieces. Drain and rinse **shrimp**, using a strainer, then pat dry with paper towels. Whisk together **vinegar**, **1 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **cabbage**. Season with **salt** and **pepper**, then toss to coat. Set aside.



### Cook shrimp

Heat the same pan over medium-high. When hot, add **1 tsp oil** (dbl for 4 ppl), then **shrimp** and **remaining Paprika-Cumin-Garlic Blend**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\* Season with **salt** and **pepper**.



### Roast veggies

Add **peppers**, **sweet potatoes**, **half the Paprika-Cumin-Garlic Blend** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast **veggies** in the **middle** of the oven until tender, 14-16 min.



### Make avocado aioli

While **shrimp** cook, peel, pit, then cut **avocado** into ½-inch pieces. Using a fork or potato masher, mash together **half the avocado**, **mayo**, **cilantro** and **1 tbsp water** (dbl for 4 ppl) in a medium bowl. Season with **salt** and **pepper**.



### Toast pepitas

Heat a large non-stick pan over medium heat. When hot, add **pepitas** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



### Finish and serve

Divide **marinated cabbage** between plates. Top with **roasted veggies**, **shrimp** and **remaining avocado**. Sprinkle **pepitas** and **feta** over top. Dollop with **avocado aioli**.

## Dinner Solved!