



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.

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Prep and marinate cabbage

Peel, then cut **sweet potato** into ¼-inch pieces. Core, then cut **pepper** into ¼-inch slices. 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**, then season with **salt** and **pepper**. Toss to coat, then set aside.



Cook shrimp

Heat the same pan over medium-high. When hot, add **1 tsp oil** (dbl for 4 ppl), then the **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 chopped avocado**. Sprinkle **pepitas** and **feta** over top. Dollop with **avocado aioli**.

Dinner Solved!