



# Garlicky Shrimp

with Roasted Potatoes and Walnut-Parsley Pesto

30 Minutes



Shrimp



Yellow Potato



Shallot



Roma Tomato



Garlic Puree



Baby Spinach



Parmesan Cheese, shredded



White Wine Vinegar



Parsley



Walnuts, chopped

HELLO PARSLEY

*Fresh and green, this herb brings brightness to any dish!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, strainer, large bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Yellow Potato	300 g	600 g
Shallot	50 g	100 g
Roma Tomato	160 g	320 g
Garlic Puree	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
White Wine Vinegar	1 tbsp	2 tbsp
Parsley	7 g	14 g
Walnuts, chopped	28 g	56 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

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## Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven until golden-brown, 25-28 min.



## Toast walnuts

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



## Make walnut-parsley pesto

Peel, then finely chop **shallot**. Roughly chop **parsley**. Cut **tomatoes** into ½-inch pieces. Add **parsley**, **toasted walnuts**, **Parmesan**, **vinegar** and **2 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then stir to combine.



## Cook shrimp and veggies

Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Heat the same pan (from step 2) over medium. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until golden-brown, 4-6 min. Add **tomatoes**, **shrimp** and **garlic puree**. Cook, stirring occasionally, until **tomatoes** soften and **shrimp** just turn pink, 4-5 min. \*\* Season with **salt** and **pepper**. Set aside.



## Assemble salad

When **potatoes** are done, transfer to the bowl with **walnut-parsley pesto**. Add **spinach**, then gently toss to combine.



## Finish and serve

Divide **salad** between plates. Top with **shrimp and veggies**.

## Dinner Solved!