



# Lemon-Garlic Shrimp, Corn and Peppers

with Roasted Potatoes

Family Friendly 25-35 Minutes



Shrimp



Salmon



Corn Kernels



Yellow Potato



Lemon-Pepper Seasoning



Garlic, cloves



Lemon



Red Onion



Sweet Bell Pepper



Mayonnaise



Garlic Salt

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to add salmon, simply follow the instructions on the back of this card and you're set. Happy cooking!

### HELLO LEMON-PEPPER SEASONING

*A peppery spice blend with zippy lemon and zesty garlic!*

## Start here

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

## Bust out

2 Baking sheets, medium bowl, measuring spoons, strainer, zester, 2 small bowls, paper towels

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Salmon	250 g	500 g
Corn Kernels	113 g	227 g
Yellow Potato	320 g	640 g
Lemon-Pepper Seasoning	¾ tsp	1 ½ tsp
Garlic, cloves	1	2
Lemon	1	1
Red Onion	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Mayonnaise	2 tbsp	4 tbsp
Garlic Salt	¾ tsp	1 ½ tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook shrimp and salmon to minimum internal temperatures of 74°C/165°F and 70°C/158°F, respectively.

## 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.*

## Contact

Call us | (855) 272-7002  
HelloFresh.ca

    @HelloFreshCA



## Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **½ tsp garlic salt** (dbl for 4 ppl) and **pepper**, then toss to coat.
- Roast **potatoes** in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 20-23 min.



## Prep

- Meanwhile, peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Core, then cut **pepper** into ½-inch pieces.
- Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **any remaining lemon** into wedges.
- Peel, then mince or grate **garlic**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



## Roast veggies and shrimp

- Add **corn, onions, peppers, 1 tbsp oil** and **¼ tsp garlic salt** (dbl both for 4 ppl) to another unlined baking sheet. Season with **pepper**, then toss to combine.
- Roast in the **middle** of the oven until **veggies** are tender-crisp, 8-10 min.
- Meanwhile, add **shrimp** and **½ tsp Lemon-Pepper Seasoning** (dbl for 4 ppl) to a medium bowl. Season with **salt**, then toss to combine.
- When **veggies** are tender-crisp, carefully remove the baking sheet from the oven. Add **shrimp** to the baking sheet with **veggies**.
- Roast in the **middle** of the oven until **shrimp** are cooked through, 2-4 min.\*\*

Pat **salmon** dry with paper towels. Season **salmon** all over with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side.\*\* Transfer to a plate, then cover to keep warm. If desired, carefully remove and discard salmon skin.



## Make lemon dipper

- Meanwhile, add **lemon zest, ¼ tsp Lemon-Pepper Seasoning** (dbl for 4 ppl) and **mayo** to a small bowl.
- Season with **salt**, then stir to combine.



## Make garlic butter

- Melt **1 tbsp butter** (dbl for 4 ppl) in a small microwaveable bowl, or in a small pan over low heat.
- Add **garlic** and **½ tbsp lemon juice** (dbl for 4 ppl), then stir to combine.



## Finish and serve

- Pour **garlic butter** over **shrimp-veggie mixture** on the baking sheet. Season with **salt**, to taste, then toss to combine.
- Divide **potatoes** and **shrimp-veggie mixture** between plates.
- Serve **lemon dipper** on the side.
- Squeeze a **lemon wedge** over top, if desired.

Top **veggie mixture** with **salmon**.

## Dinner Solved!