



SHRIMP SAGANAKI

with Olive Tomato Sauce over Israeli Couscous



HELLO

SAGANAKI

A dish cooked in a skillet, from the Greek for "little pan"

PREP: 5 MIN

TOTAL: 30 MIN

CALORIES: 610



Yellow Onion



Parsley



Shrimp
(Contains: Shellfish)



Chili Flakes



Feta Cheese
(Contains: Milk)



Garlic



Green Olives



Israeli Couscous
(Contains: Wheat)



Crushed Tomatoes

START STRONG

No need to measure out the cooking water for the couscous—you'll be cooking it like pasta here.

BUST OUT

- Medium pot
- Paper towel
- Large pan
- Strainer
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Parsley ¼ oz | ½ oz
- Green Olives 1 oz | 2 oz
- Shrimp 10 oz | 20 oz
- Israeli Couscous ¾ Cup | 1½ Cups
- Chili Flakes 1 tsp | 1 tsp
- Crushed Tomatoes 1 Box | 2 Boxes
- Feta Cheese ½ Cup | 1 Cup

HELLO WINE

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1 PREP

Wash and dry all produce. Bring a medium pot of **salted water** to a boil. Halve, peel, and thinly slice **onion**. Mince or grate **garlic**. Finely chop **parsley**. Thinly slice **olives**. Rinse **shrimp**, then pat dry with a paper towel.



2 COOK SHRIMP

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Season **shrimp** with **salt** and **pepper**. Add to pan and cook, tossing, until pink and almost cooked through, 1-2 minutes. Remove from pan and set aside.



3 COOK COUSCOUS

Once water is boiling, add **couscous** to pot. Cook, uncovered, until al dente, 10-11 minutes. Drain.



4 MAKE SAUCE

Heat another drizzle of **olive oil** in same pan over medium heat. Add **garlic**, **onion**, and a pinch of **chili flakes** (to taste). Cook, tossing, until garlic and onion are softened, 4-5 minutes. Stir in **tomatoes** and **olives** and bring to a simmer. Let cook until thick and saucy, about 5 minutes. Season with **salt** and **pepper**.



5 ADD SHRIMP

Stir **shrimp** and half the **parsley** into sauce. Cook until **shrimp** are completely cooked through, 1-2 minutes. Season with **salt**, **pepper**, and more **chili flakes**, if desired.



6 PLATE AND SERVE

Divide **couscous** between plates, then top with **shrimp** and **sauce**. Sprinkle with **feta** and remaining **parsley**, then serve.

AMAZING!

Serve it Greek-style, straight from the skillet.

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