

INGREDIENTS

2 PERSON | 4 PERSON



Cucumber



6 oz | 12 oz Carrots



1 tsp | 2 tsp Garlic Powder



Veggie Stock Concentrate





1/2 Cup | 1 Cup Hummus Contains: Sesame





4 TBSP | 8 TBSP Yogurt Contains: Milk



10 oz | 20 oz Shrimp Contains: Shellfish



13.76 oz | 13.76 oz **Crushed Tomatoes**



Pitas Contains: Sesame, Wheat

1 | 1

Lemon

4 TBSP | 8 TBSP

Crème Fraîche

Contains: Milk

1tsp 2tsp

Dried Oregano



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

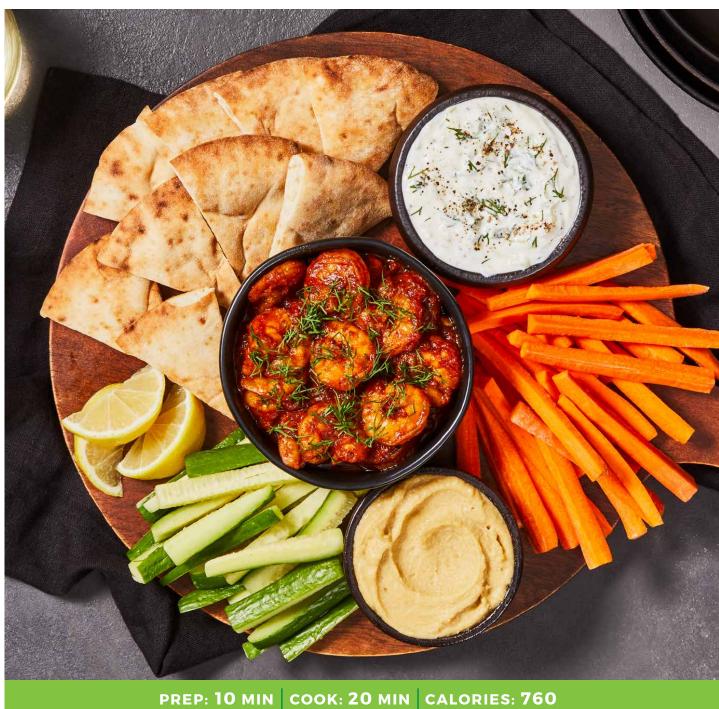
HELLO

MEZZE

A variety of small dishes-like Middle Eastern tapas!

HERBY SHRIMP MEZZE BOARD WITH HUMMUS

plus Tzatziki, Crunchy Veggies & Toasted Pita Wedges





DIP. DIP. HOORAY

For extra presentation points, drizzle the hummus with olive oil and sprinkle with paprika and parsley if you have some handy.

BUST OUT

- · Box grater
- Paper towels
- Peeler
- Large pan
- 2 Small bowls
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)

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*Shrimp are fully cooked when internal temperature reaches 145°.



1 PREP

- · Wash and dry produce.
- Trim and grate half the cucumber on the largest holes of a box grater; slice remaining cucumber into sticks (like fries; ours were 4 inches long and ½ inch thick). Place grated cucumber in the center of a clean kitchen towel (or a couple layers of paper towels) and toss with a big pinch of salt: set aside.
- Pick dill fronds from stems; finely chop fronds. Quarter **lemon**. Trim, peel, and cut **carrots** into sticks (like fries; ours were 3 inches long and ½ inch thick).



3 COOK SHRIMP

- Rinse **shrimp*** under cold water, then pat dry with paper towels.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp, oregano, remaining garlic powder, salt, and pepper. Cook, stirring, until shrimp are opaque and mostly cooked through, 3-5 minutes.
- Stir in stock concentrate and half the crushed tomatoes (all for 4 servings). Cook, stirring, until tomatoes are jammy and shrimp are cooked through, 2-4 minutes more. Taste and season with salt and pepper if desired.



2 MAKE TZATZIKI

- Gather towel with grated cucumber into a tight bundle and wring over the sink to remove excess moisture.
- In a small bowl (medium bowl for 4 servings), combine grated cucumber with yogurt, crème fraîche, half the dill, half the garlic powder, a large drizzle of olive oil, and a squeeze of lemon juice. Season with salt and pepper.



4 FINISH & SERVE

- While shrimp cooks, toast pitas; cut each pita into six triangles.
- Transfer **shrimp** to a medium bowl; sprinkle with as much remaining dill as you like. Place hummus in a second small bowl.
- Arrange bowls of shrimp, hummus, and tzatziki on a large board or platter. Serve family style with **pita**wedges, cucumber spears, carrot sticks, and remaining lemon wedges alongside.