



# HERBY SHRIMP MEZZE BOARD WITH HUMMUS

plus Tzatziki, Crunchy Veggies & Toasted Pita Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Cucumber



¼ oz | ½ oz  
Dill



1 | 1  
Lemon



6 oz | 12 oz  
Carrots



4 TBSP | 8 TBSP  
Yogurt  
Contains: Milk



4 TBSP | 8 TBSP  
Crème Fraîche  
Contains: Milk



1 tsp | 2 tsp  
Garlic Powder



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



1 tsp | 2 tsp  
Dried Oregano



1 | 2  
Veggie Stock  
Concentrate



13.76 oz | 13.76 oz  
Crushed Tomatoes



2 | 4  
Pitas  
Contains: Sesame,  
Wheat



½ Cup | 1 Cup  
Hummus  
Contains: Sesame



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!

PREP: 10 MIN | COOK: 20 MIN | CALORIES: 760



## 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)

## GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663  
HelloFresh.com

\*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.