



LEMONY SHRIMP & COUSCOUS BOWLS

with Cucumber-Tomato Salad & Creamy Yogurt Sauce

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



4 oz | 8 oz
Grape Tomatoes



1 | 2
Mini Cucumber



1 | 1
Lemon



1 Clove | 2 Cloves
Garlic



¼ oz | ¼ oz
Dill



2.5 oz | 5 oz
Israeli Couscous
Contains: Wheat



1 | 2
Veggie Stock
Concentrate



1.5 oz | 1.5 oz
Caesar Dressing
Contains: Eggs,
Fish, Milk



4 TBSP | 8 TBSP
Yogurt
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 tsp | 2 tsp
Dried Oregano



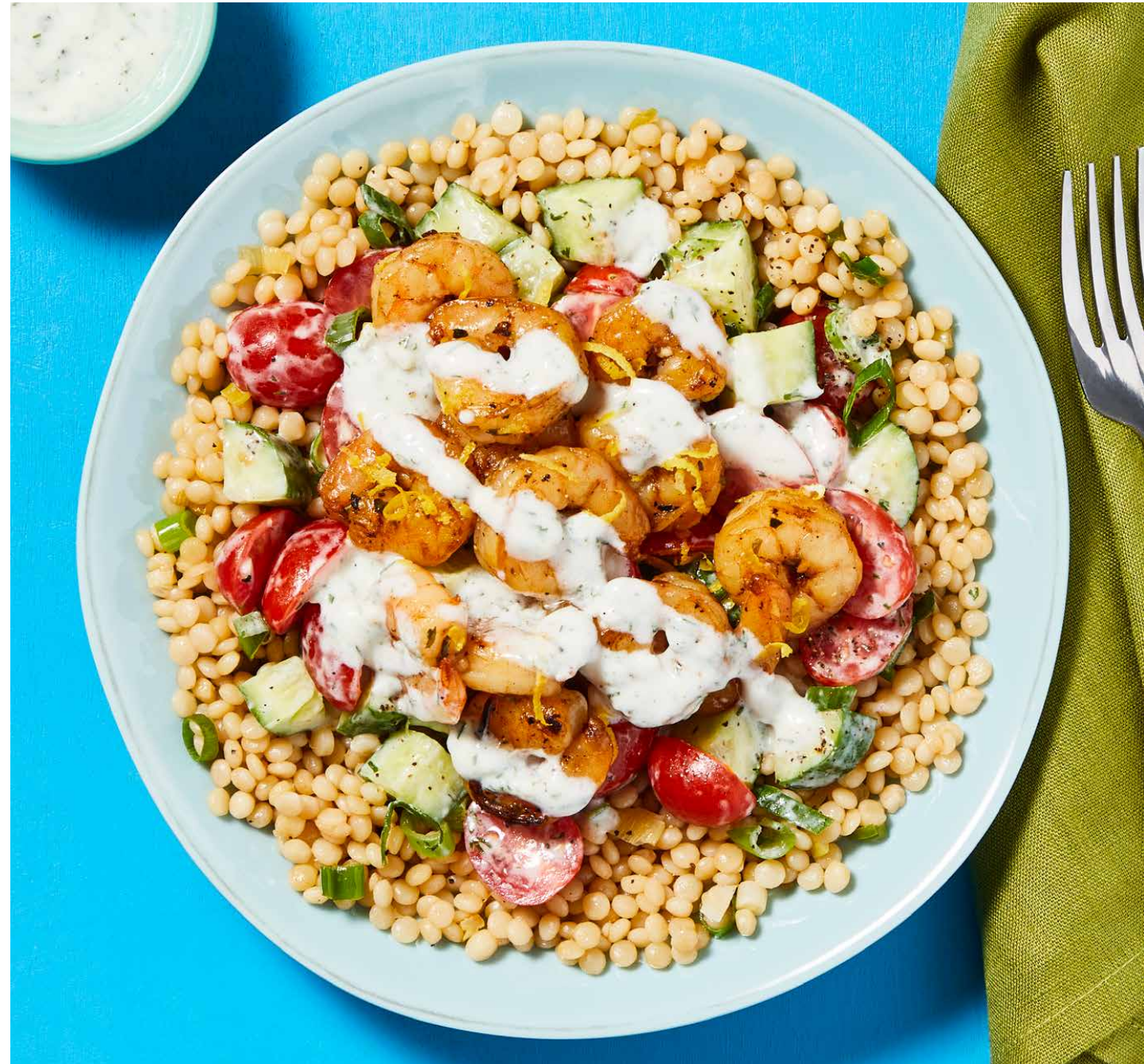
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HELLO

ISRAELI COUSCOUS

This tiny toasted pasta (also known as pearl couscous) has a nutty flavor and a fun, springy texture.



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 530



GET IT DOWN PAT

Blotting moisture from the shrimp, like you'll do in Step 5, helps seasonings stick and makes for even browning.

BUST OUT

- Zester
- Paper towels
- Small pot
- Large pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Olive oil (**2 TBSP** | **2 TBSP**)

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1 PREP

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Halve **tomatoes** lengthwise. Trim and quarter **cucumber** lengthwise; slice crosswise into ½-inch pieces. Zest and quarter **lemon**. Peel and mince or grate **garlic**. Finely chop **dill**.



2 COOK COUSCOUS

- Heat a **drizzle of olive oil** in a small pot over medium-high heat. Add **scallion whites**; cook, stirring, until fragrant, 30 seconds. Stir in **couscous, stock concentrate, ¾ cup water (1½ cups for 4 servings)**, and a **big pinch of salt**.
- Bring to a boil, then cover and reduce heat to low. Cook until tender, 6-8 minutes. Keep covered off heat until ready to serve.



3 MAKE SALAD

- Meanwhile, in a small bowl (**medium bowl for 4 servings**), combine **tomatoes, cucumber, half the scallion greens, and half the Caesar dressing (all for 4 servings)**. Season with **salt and pepper**.



4 MIX SAUCE

- In a second small bowl, combine **yogurt, sour cream, juice from one lemon wedge (two wedges for 4 servings), a large drizzle of olive oil, a pinch of garlic**, and as much **dill** as you like. Add **water** 1 tsp at a time until sauce reaches a drizzling consistency. Season with **salt and pepper**.



5 COOK SHRIMP

- Rinse **shrimp*** under cold water and pat dry with paper towels.
- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add shrimp, **oregano, remaining garlic, salt, and pepper**. Cook, stirring, until opaque and cooked through, 4-6 minutes.
- Remove pan from heat; stir in **lemon zest** and **juice from remaining lemon wedges**.



6 FINISH & SERVE

- Stir **remaining scallion greens** and a **drizzle of olive oil** into pot with **couscous**; season with **salt and pepper**.
- Divide couscous between bowls; top with **shrimp and salad**. Drizzle with **sauce** and serve.

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