

INGREDIENTS

2 PERSON | 4 PERSON





1 | 2 Corn





10 oz | 20 oz Shrimp Contains: Shellfish



1 TBSP | 2 TBSP Old Bay Seasoning



Buttermilk Ranch Dressing Contains: Eggs, Milk



Scallions



Red Potatoes



½ oz | 1 oz Vidalia Onion Paste



Baby Lettuce



1.5 oz | 3 oz



1tsp 2tsp

Garlic Powder

1 tsp | 2 tsp Smoked Paprika



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

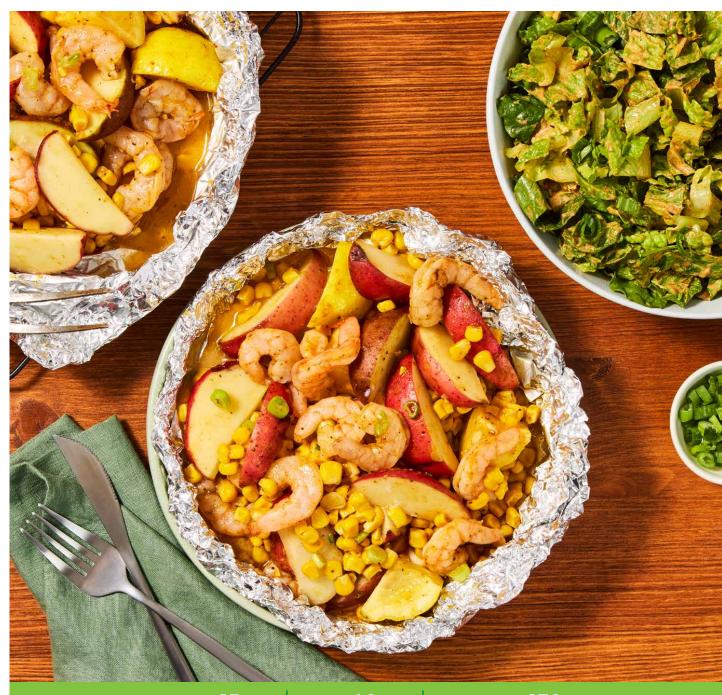
HELLO

VIDALIA ONION PASTE

Savory, sweet, and umami packed, this ingredient adds oniony depth (fast!).

GRILLED OLD BAY SHRIMP "BOIL" PACKETS

with Potatoes, Corn & Smoky Ranch Salad



PREP: 15 MIN COOK: 40 MIN CALORIES: 670



CAMPSITE COOKING

Take us camping with you! Start a fire with wood or charcoal. then prep and assemble foil packets. Place packets on a grate over hot coals or fire and cook 7-10 minutes. Cook through the rest of the recipe as instructed (and enjoy with a side of bragging rights!).

BUST OUT

- Grill (or baking Large bowl sheet)
 - Aluminum foil
- Strainer
 - Medium bowl Whisk
- Paper towels
- Kosher salt
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP) Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 START PREP

- Preheat a well-oiled grill to mediumhigh heat. Wash and dry produce.
- Quarter lemon; halve each wedge crosswise, removing any large seeds. Trim and thinly slice scallions. separating whites from greens. Cut potatoes into ½-inch-thick wedges. Drain corn; pat dry with paper towels.
- OVEN ALTERNATIVE: Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees.



2 SEASON SHRIMP & VEGGIES

- Rinse **shrimp*** under cold water; pat dry with paper towels.
- In a large bowl, combine shrimp, lemon pieces, scallion whites, potatoes, corn. onion paste, and a large drizzle of oil. Add Old Bay Seasoning, garlic powder, and 1/2 tsp salt (1 tsp for 4 servings); toss to coat.



3 ASSEMBLE PACKETS

- Cut two 18-inch-long pieces of foil (four pieces of foil for 4 servings); arrange pieces on a work surface.
- Dividing evenly, arrange **shrimp and** veggies in center of foil. Top each with 1 TBSP butter.
- Fold foil over shrimp and veggies, then cinch into packets.



4 GRILL PACKETS

- Place shrimp and veggie packets, cinched sides up, on grill.
- Close lid and grill until potatoes are tender and shrimp are cooked through, 12-15 minutes. TIP: When checking for doneness, carefully open the packets with tongs-there will be steam!
- OVEN ALTERNATIVE: Place shrimp and veggie packets, cinched sides up, on a baking sheet (two baking sheets for 4 servings). Roast on top rack (top and middle racks for 4) until potatoes are tender and shrimp are cooked through, 30-35 minutes.



5 FINISH PREP & MAKE SALAD

- · Meanwhile, trim and discard root end from lettuce: chop leaves into bite-size pieces.
- In a medium bowl, whisk together dressing and smoked paprika. Add lettuce and scallion greens to bowl; lightly season with salt. Toss to evenly coat.



6 SERVE

- Divide shrimp and veggie packets between plates; carefully open tops of packets.
- Serve with **smoky ranch salad** on the side. TIP: If you like things spicy. serve with your favorite hot sauce!