



LEMONY SHRIMP & ZUCCHINI COUSCOUS

with Chives

INGREDIENTS

2 PERSON | 4 PERSON



2½ oz | 5 oz
Israeli Couscous
Contains: Wheat



2 | 4
Seafood Stock
Concentrates
Contains: Fish,
Shellfish



1 | 2
Zucchini



1 | 2
Lemon



¼ oz | ½ oz
Chives



10 oz | 20 oz
Shrimp
Contains: Shellfish



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HELLO

ISRAELI COUSCOUS

This tiny pasta has a nutty flavor and a springy texture.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 400



DRY, DRY AGAIN

Why do we tell you to pat shrimp dry with paper towels? Excellent question! Blotting out excess moisture helps the shrimp develop a deliciously browned sear on the exterior (instead of steaming).

BUST OUT

- Small pot
 - Paper towels
 - Large pan
 - Kosher Salt
 - Black Pepper
 - Cooking Oil
 - Butter
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

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1 COOK COUSCOUS

- In a small pot, combine **couscous**, **stock concentrates**, **¾ cup water (1½ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until tender, 12-14 minutes.
- Keep covered off heat until ready to use in Step 3.



3 COOK ZUCCHINI & SHRIMP

- Rinse **shrimp*** under cold water, then pat dry with paper towels.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **zucchini** and cook, stirring occasionally, until lightly browned, 2 minutes.
- Add shrimp and lightly season with **salt** and **pepper**. Cook, stirring, until shrimp are opaque and cooked through, 4-5 minutes (for 4 servings, you may need to cook in batches). Remove from heat.
- Once **couscous** is finished cooking, add to pan with **shrimp and zucchini** along with **2 TBSP butter** and **juice from two lemon wedges (4 TBSP butter and juice from four wedges for 4)**. Stir until butter has melted and sauce is creamy, adding **splashes of water** as needed until everything is coated in sauce. **TIP: If butter is not melting, return pan to low heat.**



2 PREP

- While couscous cooks, **wash and dry produce**.
- Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Quarter **lemon**. Thinly slice **chives**.



4 SERVE

- Divide **lemony shrimp and zucchini couscous** between shallow bowls. Garnish with **chives**. Serve with **remaining lemon wedges** on the side.

*Shellfish is fully cooked when internal temperature reaches 145°.