



20-Min: Scampi-Style Shrimp

with Cheesy Grits & Arugula Salad



under 20min



2 Servings

Shrimp scampi is a classic, and for a good reason! It's hard to beat the combination of fresh garlic, oregano, lemon, and sweet shrimp. The best part about this scampi is the speed and ease! We found a way to get dinner on the table in just 20-minutes, and without sacrificing any of the flavors. Cheesy quick-cooking grits are the perfect side for soaking up the saucy shrimp, and a arugula salad on the side adds a peppery bite.

What we send

- 10 oz pkg shrimp ²
- garlic
- ¼ oz fresh oregano
- 1 lemon
- 1 pkt seafood broth concentrate ^{3,2}
- ¾ oz Parmesan ¹
- 3 oz grits
- 3 oz arugula

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or apple cider vinegar)
- butter ¹

Tools

- small saucepan
- microplane or grater
- medium skillet

Allergens

Milk (1), Shellfish (2), Fish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 540kcal, Fat 28g, Carbs 42g, Protein 32g



1. Prep shrimp

Bring **2 cups water** to a boil in a small saucepan. Rinse **shrimp**, then pat very dry and season all over with **salt** and **pepper**. Set shrimp aside until step 6.



2. Prep ingredients

Finely chop **2 teaspoons garlic**. Pick and finely chop **2 teaspoons oregano leaves**; discard stems. Squeeze juice from **half of the lemon** into a small bowl; cut remaining half into wedges. Stir **seafood broth concentrate** and **¼ cup water** into **lemon juice**.



3. Make salad dressing

In a medium bowl, stir to combine **¼ teaspoon of the chopped garlic**, **1 tablespoon oil**, and **½ tablespoon vinegar**. Season to taste with **salt** and **pepper**. Reserve dressing for step 6.



4. Cook cheesy grits

Finely grate **Parmesan**. Stir **grits** and a **pinch of salt** into boiling water. Cover partially to prevent spattering. Reduce heat to medium and cook, stirring occasionally to prevent sticking, until grains are tender, 5-7 minutes. Stir in Parmesan and **1 tablespoon butter**. Season to taste with **salt** and **pepper**. Remove from heat and cover until cheese is fully melted.



5. Start scampi sauce

Heat **1 tablespoon each of butter and oil** in a medium skillet over medium-high. Once **butter** melts, add **remaining chopped garlic**, **1 teaspoon of the oregano**, and a **pinch each of salt and pepper**; cook, stirring, until fragrant, 20-30 seconds. Add **broth mixture** and bring to a boil.



6. Cook shrimp & serve

Add **shrimp** to skillet with **scampi sauce**. Simmer over medium-high heat, stirring occasionally, until shrimp are pink and cooked through, 3-4 minutes. Add **arugula** to **dressing** and toss to coat. Stir **grits** to loosen. Serve **shrimp scampi** over **cheesy grits** and sprinkle with **remaining oregano**. Serve **lemon wedges** on the side for squeezing over top, if desired. Enjoy!