

DINNERLY



Upgrade with Wild Shrimp

Easy Clean Up! Shrimp Packets



30min



2 Servings

This version of the recipe is customized with wild caught shrimp.

WHAT WE SEND

- 1 zucchini
- 1 plum tomato
- 10 oz pkg wild caught shrimp ²
- ¼ oz taco seasoning
- 1 lime
- 2½ oz corn

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- rimmed baking sheet

COOKING TIP

Use shrimp immediately or freeze.

ALLERGENS

Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 370kcal, Fat 22g, Carbs 15g, Protein 32g



1. Prep veggies & shrimp

Preheat oven to 450°F with a rack in the center.

Trim ends from **zucchini** and cut into ¼-inch rounds. Trim ends from **tomato**, then thinly slice.

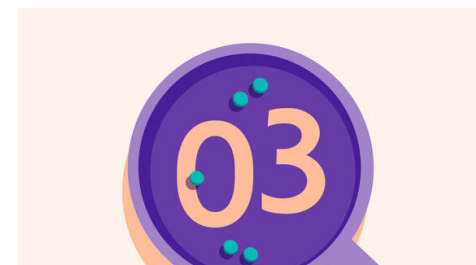
Rinse **shrimp** and pat very dry (first thaw under cool running water, if necessary). Toss in a bowl with **all of the taco seasoning** and **1 tablespoon oil**.



2. Assemble foil packets

Cut 2 pieces of foil or parchment into 12x20-inch rectangles.

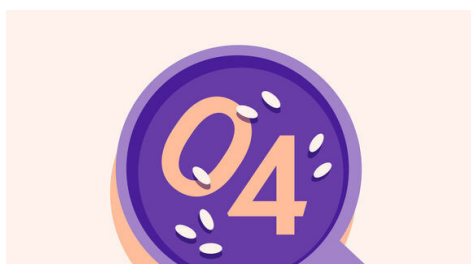
Divide **zucchini**, **tomatoes**, and **corn** between foil or parchment sheets, placing in the center; season with **salt** and **pepper**. Top each pile with **1 tablespoon butter**.



3. Bake shrimp packets

Place **shrimp** over **veggies**. Fold sides of foil or parchment over the top and pinch edges to seal.

Place packets on a rimmed baking sheet; roast on center oven rack until shrimp is just cooked through and veggies are tender, about 15 minutes. Let packets sit 5 minutes before opening.



4. Finish & serve

While **packets** bake, cut **lime** into wedges. Once done cooking, carefully open packets and drizzle **shrimp** with **oil**.

Serve **baked shrimp and veggies** with **lime wedges** alongside for squeezing over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

Nope, you're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!