



Baked Shrimp Casino

with Roasted Carrots & Green Beans

 20-30min  2 Servings

Everyone's a winner when diving into a plate of clams casino. Here, we've taken lots of inspiration from that old school classic, but instead of unwieldy clams, we've used sweet shrimp. Buttery, Tuscan spiced bread crumbs coat the shrimp for a bit of crunch in each bite. Since the roasted veggies cook in the oven as you work on the shrimp, the whole meal comes together before you know it.

What we send

- ½ lb carrots
- ½ lb green beans
- 1 ciabatta roll ¹
- ¼ oz Tuscan spice blend
- 1 lemon
- 10 oz pkg shrimp ²

What you need

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

Tools

- rimmed baking sheet
- microplane or grater
- small baking dish

Allergens

Wheat (1), Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 520kcal, Fat 28g, Carbs 43g, Protein 30g



1. Prep vegetables

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **carrots**, then trim ends, and cut lengthwise into ½-inch thick wedges. Trim ends from **green beans**.

On a rimmed baking sheet, toss carrots and green beans with **1 tablespoon oil** and season with **salt** and **pepper**.



2. Roast vegetables

Roast **vegetables** on lower oven rack until tender and golden in spots, about 25 minutes.



3. Prep breadcrumbs

Meanwhile, cut **half of the bread** (save rest for own use) in ¼-inch thick slices, then break each slice into ¼-inch pieces to make coarse breadcrumbs. In a medium bowl, combine **breadcrumbs**, **2 tablespoons butter**, and **2 teaspoons Tuscan spice**. Use your fingers to work butter into breadcrumbs until evenly coated. Season with **salt** and **pepper** and set aside until step 5.



4. Bake shrimp

Finely grate **1 large garlic clove** and **½ teaspoon lemon zest**. Rinse **shrimp**, then pat dry and transfer to a small baking dish.

Toss shrimp with grated garlic, lemon zest, and **1 tablespoon oil**; season with **salt** and **pepper**. Bake on upper oven rack until shrimp are firm, curled, and just cooked through, about 8 minutes.



5. Broil topping

Remove baking dish from oven. Switch oven to broil.

Top **shrimp** with **breadcrumb mixture**. Broil shrimp on upper oven rack until breadcrumbs are deep golden brown and a little crispy, 1-3 minutes (watch closely as broilers vary).



6. Finish & serve

Squeeze **2 teaspoons lemon juice** directly onto **vegetables** on baking sheet; add **a drizzle of oil** and toss to combine. Season to taste with **salt** and **pepper**. Cut **any remaining lemon** into wedges.

Serve **shrimp** with **vegetables** alongside, and with **lemon wedges** for squeezing over. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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