

DINNERLY



Wild Shrimp Foil Packets with Zucchini, Tomatoes & Corn



30min



2 Servings

This recipe has a lot going for it, flavor-wise: taco-spiced shrimp, tender zucchini, and sweet corn. But there's another reason it's going to be your new weeknight favorite—easy clean up! Pile all those ingredients into some foil or parchment paper, stick it in the oven, and open for a tasty surprise. We've got you covered!

WHAT WE SEND

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

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.

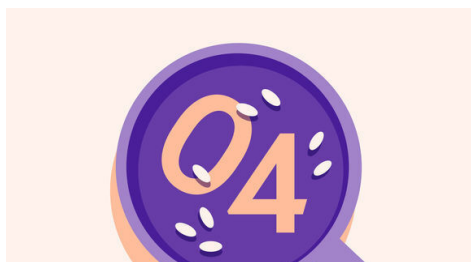
Divide **zucchini**, **tomatoes**, and **corn** between foil or parchment sheets, placing in the center; season with **salt** and **pepper**. Top each pile with **1 tablespoon butter**.



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

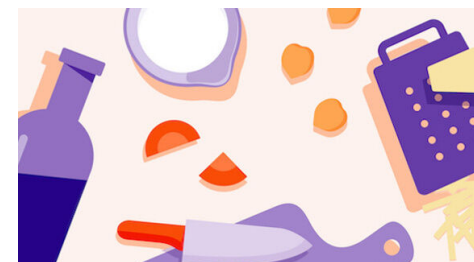
While **packets** bake, cut **lime** into wedges. Once done cooking, carefully open packets and drizzle **shrimp** with **oil**.

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!