



Fast! Creamy Skillet Tuscan Wild Shrimp

with Cheesy Garlic Bread



ca. 20min



2 Servings

Enjoying a creamy Tuscan dish shouldn't require a passport – nor should it take a lot of time to create at home. Luckily, you don't have to worry about either for this recipe. It's quick and easy, with very little prep and almost no chopping, making it the ideal weeknight (or any night) dish. Cook your veggies and shrimp all in one skillet while the cheesy garlic bread browns to perfection in the oven.

What we send

- 2 mini French rolls ¹
- 5 oz baby spinach
- 6 oz grape tomatoes
- 3 oz mascarpone ⁷
- ¾ oz Parmesan ⁷
- 10 oz pkg wild caught shrimp ²

What you need

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

Tools

- microplane or grater
- rimmed baking sheet
- medium skillet

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 590kcal, Fat 38g, Carbs 26g, Protein 41g



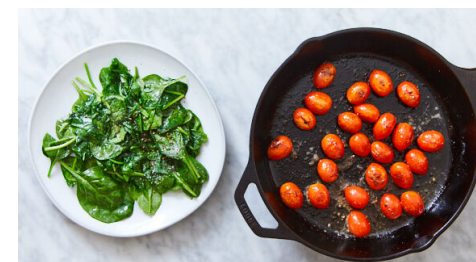
1. Prep shrimp & Parmesan

Rinse **shrimp**, then pat very dry. Season with **a pinch each of salt and pepper**. Finely grate **Parmesan**, if necessary.



2. Prep garlic bread

Halve **rolls** horizontally; place, cut side up, on a piece of foil or a rimmed baking sheet. Halve **1 large garlic clove** and rub onto cut side of rolls. Drizzle with **olive oil**. Sprinkle **Parmesan** on top.



3. Cook vegetables

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **spinach**, in large handfuls and cook, stirring, until just wilted, 1-2 minutes. Transfer to a plate. Melt **1 tablespoon butter** in same skillet over medium-high heat. Add **tomatoes** and season with **salt and pepper**. Cook, undisturbed, until tomatoes are blistered and browned in spots, 2-3 minutes.



4. Cook shrimp

Add **shrimp** to skillet with **tomatoes** and cook, stirring occasionally, until shrimp are cooked through, 2-3 minutes.



5. Toast bread & finish

Meanwhile, preheat broiler with a rack in the top position. Broil **bread** until golden and crisp, 1-3 minutes (watch closely as broilers vary).

Add **mascarpone** to skillet, stirring until melted, 1-2 minutes. Stir **spinach** into skillet. Serve **shrimp, tomatoes, and spinach** alongside **Parmesan-garlic bread**.



6. Serve

Enjoy!