



Herb Baked Wild 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 wild caught shrimp. Buttery, herb-seasoned bread crumbs coat the shrimp for 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

- 2 carrots
- ½ lb green beans
- 1 mini French roll ¹
- ¼ oz fresh parsley
- garlic
- 1 lemon
- 10 oz pkg wild caught shrimp ²

What you need

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

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 500kcal, Fat 29g, Carbs 28g, Protein 34g



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 **roll** in ¼-inch thick slices, then break each slice into ¼-inch pieces to make coarse breadcrumbs. Finely chop **parsley stems and leaves**. In a medium bowl, combine **breadcrumbs**, **2 tablespoons butter**, and **half of the parsley**. 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 **remaining parsley** and **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!