



Pepperoncini Shrimp & Asparagus

with Creamy Lemon Herb Dip



20-30min



2 Servings

One bite of this dish will transport you to a breezy day at a seaside restaurant. The shrimp is lightly fried in oil that's been infused with spicy pepperoncini and fragrant garlic, both of which come back into play as zesty toppers. Oven-fried breaded asparagus and an herby, citrusy dip served alongside are all you'll need to complete the meal—well, except for a chilled beer.

What we send

- 1½ oz pepperoncini
- garlic
- ½ lb asparagus
- 10 oz pkg shrimp ³
- 2 oz panko ⁵
- ¼ oz fresh parsley
- 1 lemon
- 2 (1 oz) sour cream ²
- 1 oz mayonnaise ^{1,4}

What you need

- neutral oil, such as vegetable
- kosher salt & pepper
- large eggs ¹

Tools

- rimmed baking sheet
- large skillet
- microplane or grater

Allergens

Egg (1), Milk (2), Shellfish (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 63g, Carbs 27g, Protein 35g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center position. Lightly **oil** a rimmed baking sheet.

Thinly slice **pepperoncini** into rings; discard stems. Peel and thinly slice **2 large garlic cloves**. Trim woody ends from **asparagus**, then cut in half. Pat **shrimp** dry and season lightly with **salt** and **pepper**. Place **panko** in a large bowl, and season with **salt** and **pepper**.



4. Make dip

Meanwhile, pick **parsley leaves** from stems. Discard stems, and finely chop leaves. Into a medium bowl, finely grate **lemon zest**, then squeeze **1 teaspoon lemon juice** from half of the lemon. Stir in **all of the sour cream, mayonnaise**, and **half of the parsley**; season to taste with **salt** and **pepper**. Cut any remaining lemon into wedges.



2. ASPARAGUS VARIATION

In a medium bowl, beat **1 large egg** with **1 tablespoon water**; season with **salt** and **pepper**.

Dip **asparagus** in **egg**, letting excess egg drip back into bowl. Dredge in panko, tossing to coat completely. Transfer to prepared baking sheet. Repeat the same breading process with **shrimp**. Transfer shrimp to a plate.



5. Fry garlic & pepperoncini

Heat **¼ cup oil** in a large skillet over medium until shimmering. Add **pepperoncini** and **garlic** and fry until lightly golden, about 4 minutes. Use a slotted spoon to transfer garlic and pepperoncini to a paper towel-lined plate, reserving **infused oil** in skillet.



3. Roast asparagus

Drizzle **asparagus** with **2 tablespoons oil**. Roast on center oven rack until tender and golden-brown, 10-15 minutes.



6. Fry shrimp & serve

Increase heat to medium-high and add shrimp in a single layer to same skillet. Fry, flipping once, until golden-brown and crunchy, 1-2 minutes per side.

Place **asparagus** and **shrimp** on a platter. Sprinkle with **fried garlic and pepperoncini** and **remaining parsley**. Serve with **lemon herb dip** and **any lemon wedges** on the side for squeezing over. Enjoy!