



Mediterranean Wild-Caught Shrimp Scampi

with Tomato Salsa & Rice Pilaf



30-40min



2 Servings

One bite of this meal and you'll be transported to a Greek island. Simple, light, and flavorful, this dish is Mediterranean cooking at its finest. Za'atar spice blend coats the shrimp before it gets broiled, mixed with spinach, and then served on top of a bed of fluffy rice pilaf. A zingy tomato salsa with lemon and garlic tops it all off.

What we send

- 2 scallions
- 5 oz basmati rice
- garlic
- 1 lemon
- 1 plum tomato
- 10 oz pkg wild caught shrimp ²
- ¼ oz za'atar spice blend ¹¹
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper

Tools

- small saucepan
- microplane or grater
- rimmed baking sheet

Cooking tip

Use shrimp immediately or freeze.

Allergens

Shellfish (2), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 25g, Carbs 63g, Protein 37g



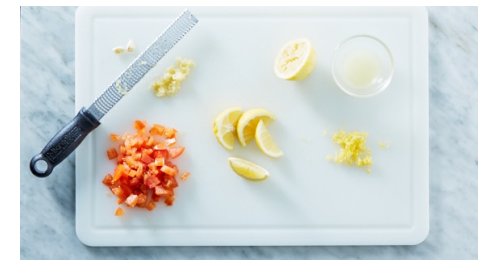
1. Toast rice

Trim **scallions**, then thinly slice on an angle. Heat **1 tablespoon oil** in a small saucepan over medium-high. Add half of the scallions and cook, stirring, until softened, about 1 minute. Add **rice** and cook until fragrant and lightly toasted, 2-3 minutes.



2. Cook rice pilaf

Stir **1¼ cups water** and **½ teaspoon salt** into saucepan; bring to a boil. Cover, reduce heat to simmer, and cook until water is absorbed and rice is tender, about 17 minutes. Keep covered until ready to serve.



3. Prep ingredients

While **rice pilaf** cooks, finely grate **2 large garlic cloves**. Finely grate **½ teaspoon lemon zest**, then squeeze **1 tablespoon lemon juice**, keeping them separate. Cut any remaining lemon into wedges. Cut **tomato** into ¼-inch pieces.



4. Make tomato salsa

In a medium bowl, stir to combine **tomatoes, lemon zest, 1½ tablespoons oil**, and **¼ teaspoon of the grated garlic**. Season to taste with **salt** and **pepper**. Preheat broiler with the top rack 6 inches from heat source.



5. Season & broil shrimp

Rinse **shrimp**, then pat very dry. (First thaw under cool running water, if necessary.) In a large bowl, toss shrimp with **lemon juice, remaining grated garlic, 1½ tablespoons oil**, and **2 teaspoons za'atar**; season with **salt** and **pepper**. Transfer to a rimmed baking sheet. Broil shrimp on top oven rack until almost cooked through, 1-2 minutes (watch closely as broilers vary).



6. Broil shrimp & serve

Sprinkle **spinach** over **shrimp** on baking sheet. Broil until just wilted, 30 seconds. Remove from oven, and toss to combine. Fluff **rice pilaf** with a fork. Serve **rice pilaf** topped with **shrimp, tomato salsa, remaining scallions**, and **any lemon wedges** on the side for squeezing. Drizzle with **olive oil** and garnish with **a few grinds of pepper**. Enjoy!